



NAPA VALLEY

Appellation: Oakville, Napa Valley

Varietal: 92% Cabernet Sauvignon, 4% Cabernet Franc,

4% Merlot

Cooperage: 60% New French Oak, 10% New American

Alcohol: 14.5%

October 10-25, 2013 Harvested:

Bottled: December 14th, 2015

Released: August 19, 2017

Cases Produced: 1,195 cases

In 2013, we hand-picked our Cabernet Sauvignon, 33.5 tons of grapes, from October 10-25th. The majority of the grapes came from the dry-farmed 9.5 acres of Cabernet Sauvignon planted on the estate, located one-third mile north of Oakville Cross on Money Road. Our soils are of Pleasanton and Bale loam series with spots of silt and gravel. Rootstock is Teleki 5C on 6 x 12 ft. spacing. This year the wine was a blend of 92% Cabernet Sauvignon, 4% Cabernet Franc and 4% Merlot.

Tech Details:

22.80 Brix Average sugar: Total acidity: $6.3 \, g/L$ 3.78 pH: RS .1%

FERMENTATION AND AGING: The fruit was sorted in the vineyard and on the crushpad then gently crushed into small fermenters. We let the juice ferment on the skins for 14 days after inoculation using ICVD254 yeast. The wine went through a combination of punch-downs and pump-overs twice daily during this period. After pressing, the wine was racked into 60% new French and 10% new American oak barrels and left to age for 24 months. During this time, native malolactic fermentation occurred. This wine was bottled filtered.

CHARACTERISTICS: On the nose, a healthy dose of ripe red berries. On the palate, it approaches as a dense, full wine; its bold structure is evident. Robust black currant, anise and coriander are balanced by notes of blood-orange zest and violets. Throughout, a graphite minerality adds to its layered complexity. The flavorful finish leaves lingering notes of vanilla balanced by delicate, pleasing tannins. Pair with beef bourginon and well seasoned roasts, horseradish-crusted pork loin, grilled halibut with crispy shallots.

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