



# SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Napa Valley
Varietal:	85% Cabernet Sauvignon, 12% Cabernet France 3% Tempranillo
Cooperage:	60% New French Oak, 10% New American
Alcohol:	14.4%
Harvested:	October 19-26, 2015
Bottled:	December 6th, 2017
Released:	October 2019
Cases Produced:	765 cases

In 2015, we hand-picked our Cabernet Sauvignon, 12.5 tons of grapes, from October 19-26th. 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 Road 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 85% Cabernet Sauvignon, 12% Cabernet Franc and 3% Tempranillo.

## Tech Details:

- Average sugar: 23 Brix
- Total acidity: 6 g/L
- pH: 3.76
- RS 1.8%

**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, pleasing aromas of black cherry, molasses, smoke and anise. On the palate, it approaches with a warm, soft, full mouthfeel, where engaging, bold tannins balance gracefully with blackberry compote, violets, leather and a hint of cassis. This wine is a straightforward stunner. A flavorful finish is generous with lingering notes of black currant.

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