



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Los Carneros, Napa Valley
Varietals:	100% Vermentino
Cooperage:	Five months in 100% neutral Oak
Alcohol:	14.2%
Harvested:	September , 2016
Bottled:	March 28th, 2016
Released:	TBD
Cases Produced:	186 cases

We handpicked 2 tons of Vermentino from the Mahoney vineyard in Carneros, Napa Valley on September 8th, 2015.

TECH DETAILS:

- Sugar: 22.4 Brix
- pH: 3.16
- TA: 6.2g/L
- RS: 1.5g/L

FERMENTATION AND AGEING:

Barrel fermented and aged in neutral oak for 5 months in 4 to 5 year old barrels for 5 months. We stirred the lees every two weeks.

CHARACTERISTICS:

Aromas of lemon-lime hit the nose as bright acidity enlivens the palate. Flavors of lime, melon and a touch of vanilla lead to a clean finish. Perfect pairing for a cheese plate.

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