



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Oakville Estate, Napa Valley
Varietals:	95% Pinot Blanc, 5% Sauvignon Blanc
Cooperage:	5 mos. in 10% new French oak; 90% neutral
Alcohol:	13.5%
Harvested:	September 16th, 2016
Bottled:	June 5th, 2017
Released:	March 1, 2017
Cases Produced:	233 cases



Our Pinot Blanc vineyard was planted in 1994, just south of our front door. This is our 19th vintage of Pinot Blanc exclusively from our estate, 100% Oakville. We handpicked 3 tons of Pinot Blanc on September 7th, 2015.

TECH DETAILS:

- Average sugar: 22.8 Brix
- Total acidity: 6.4 g/L
- pH: 3.75
- RS: 0.4 g/L

FERMENTATION AND AGING:

After whole-cluster pressing and cold settling, the wine was racked into small stainless steel fermenters and inoculated with *CY3079* yeast. Fermentation ensued and remained temperature controlled for approximately three weeks at 50 degrees until Brix reading dropped to seven degrees. At this point, the fermenting wine was transferred to 100% neutral French oak barrels for fermentation where it remained on the lees and stirred every two weeks while it aged for six months. The wine did not go through malo-lactic conversion.

CHARACTERISTICS:

An aromatic, dry white wine, golden in color with aromas of citrus blossoms and light oak. Crisp and clean entry plays with a delicate acidity and smooth mouthfeel. Bright and balanced on the palate, its medium-light body provides a dignified character that asks to be taken seriously. Flavors of Meyer lemon and pear. Excellently paired with creamy pastas and shellfish, grilled light meats, salmon, lighter cheeses and Marcona almonds.

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