



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Napa Valley
Varietal:	96% Zinfandel 4% Tempranillo
Cooperage:	17 mos. In 85% new American oak
Alcohol:	15.2%
Harvested:	September 8 & 18, 2016
Bottled:	March 8, 2018
Released:	July 28, 2018
Cases Produced:	592

Our 24th vintage of Old Vine Zinfandel is crafted from the 97-year old Frediani Vineyard, which sits in Calistoga, at the north end of Napa Valley. Centrally poised on the valley floor, the vines sit on gravelly soil and experience the brutal heat of the Calistoga District's microclimate during the day, and the precipitous temperature drop in the evenings, for restful, cool nights. This vintage is 96% Zinfandel, and thanks to the low volume of the vintage, includes 4% Tempranillo.

Tech Details:

- Average sugar: 26 Brix
- Total acidity: 6 g/L
- pH: 3.67
- RS 4%

FERMENTATION AND AGING: The fruit was sorted in the vineyard and on the crush pad, then gently crushed into small fermenters. We let the juice ferment on the skins for 10 days after inoculation using cultured Pasteur Red 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 85% new American oak barrels (the balance neutral) and left to age for 24 months, slowly going through native malolactic fermentation. This wine was bottled filtered.

CHARACTERISTICS: The 2016 vintage saw an especially low Zinfandel yield, and so the addition of 4% Tempranillo is new in this bottling, and contributes another layer of flavor. As an expression of the Zin varietal, on the nose find aromas of blackberry preserves, violets and gunsmoke. On the palate, rich dark berry and dried plum are laced with vanilla and powdered cocoa. Notable is the harmony and balance between fruit and tannin on the finish. Pair with Tag-A-Long charred and sauced barbecue, pepper-rubbed steaks, roasted rosemary new potatoes, grilled lamb lollipops, marinated pork loin roasts, and dry, aged cheeses.

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