



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Napa Valley
Varietals:	100% Chardonnay
Cooperage:	10 months in 45% new French oak barrels
Alcohol:	14.2%
Harvested:	September 13, 2017
Bottled:	May 30, 2018
Released:	June 30, 2019
Cases Produced:	843

Our first vintage of Chardonnay dates back to 1983 from vines planted on our Oakville estate. We added more Chardonnay in 1990, when we T-budded a few rows over from Cabernet Sauvignon. The vineyard is planted with 7x12 bilateral cordon and dry farmed. Chardonnay now totals 2.9 acres of the 14.8 acres planted on our estate. The 2017 Napa Valley Chardonnay is 54% Oakville Estate; 20% Truchard Vineyard in Carneros, Napa Valley; 23% Swanson Vineyard, Oakville, and 3% Star Vineyard, Rutherford.

TECH DETAILS:

- Average sugar: 24.5 Brix
- TA: 6.7 g/L
- pH: 3.57 units
- RS: 2.6% g/L

FERMENTATION AND AGING:

After whole-cluster pressing and cold settling, the juice was racked into small stainless steel fermenters and inoculated with CY3079 yeast. At this point, the juice was transferred to 60 gallon Nevers and Allier Burgundy-shaped barrels, of which 45% were new oak, for the start of barrel fermentation. The wine remained aged *sur-les* for a period of nine months during which it was stirred every 10 days. The wine did not go through malolactic fermentation.

CHARACTERISTICS:

Flaxen yellow in the glass. On the nose, the Chardonnay elicits aromas of butterscotch and ripe macintosh apple, hinting at the sweet vanilla that laces the palate on tasting. From the glass, first sip has a gentle approach, invoking further sweet/tart apple and citrus, balanced by a hint of slate to arrest any oakiness. Bright & crisp. Finishes silky, with a hint of caramelized sugar. Another Saddleback hallmark, its tight structure suggests the wine's excellent capabilities for aging.

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