



2017 Saddleback Ranchers Red

Appellation: Napa Valley

Varietal: 68% Cabernet Sauvignon, 16% Zinfandel,
16% Cabernet Franc

Cooperage: 60% New French Oak, 10% New American

Alcohol: 14.5%

Harvested: September 22, 2017

Bottled: January 27th, 2020

Released: February 2021

Cases Produced: 476 cases

In 2017, we hand-picked our Cabernet Sauvignon, 3 tons of grapes total. 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 68% Cabernet Sauvignon, 16% Zinfandel, and 16% Cabernet Franc

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 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 24 months. During this time, native malolactic fermentation occurred. This wine was bottled filtered.

CHARACTERISTICS: On the nose, pleasing aromas of red and black cherry, vanilla bean, and cocoa. On the palate, it approaches with dense, but well balanced tannins and full mouthfeel. The flavor envelops the palate gracefully with plum, Blackberries and Cherries. This wine is a straight forward stunner. A flavorful finish is generous with lingering.

Mrs. Venge