



NAPA VALLEY

2018 Chardonnay

Appellation:	Napa Valley
Varietals:	100% Chardonnay
Cooperage:	10 months in 45% new French oak barrels
Alcohol:	14.2%
Harvested:	September 13, 2018
Bottled:	June 19, 2019
Released:	October 30, 2019

Cases Produced: 922

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 2018 Napa Valley Chardonnay is 50% Oakville Estate; 24% Ruhl Vineyard in Carneros, Mt Veeder; 16% Swanson Vineyard, Oakville; 8% Truchard Vineyard, Carneros, and 3% Star Vineyard, Rutherford.

TECH DETAILS:

- 24 Brix Average sugar:
- 6.9 g/L TA:
- 3.49 units pH:
- 3.3% g/L RS:

FERMENTATION AND AGING:

After whole-cluster pressing and cold settling, the juice was racked into small stainless steel fermenters. 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-less for a period of nine months during which it was stirred every 10 days. The wine did not go through malolactic fermentation.

CHARACTERISTICS:

The clever sourcing of diverse vineyard clones from around the Valley results in an exceptionally appealing well-balanced, layered Chardonnay. With its signature balance, lighter body and silky-smooth finish, Saddleback's Napa Valley Chardonnay pleases wine lovers like no other. Aromatic and lively in the glass, the nose hints at passionfruit and nectarine with light oaky vanilla. On the palate, a rush of stone fruit is tempered by toast, leather and minerality. This wine is aromatic and lively. Received 93 pts at the Orange County Wine Competition!

PO Box 141 * 7802 Money Road * Oakville, CA 94562

PH: 707-944-1305 FX: 707-944-1325 www.saddlebackcellars.com

