

2018 Saddleback Ranchers Red

Appellation: Napa Valley

Varietal: 83% Cabernet Sauvignon, 11% Teroldego,

3% Zinfandel, 3% Petite Sirah

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

Alcohol: 14.5%

Harvested: September 17, 2018

Bottled: February 4th, 2021

Released: August 2022

Cases Produced: 423 cases

In 2018, 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 83% Cabernet Sauvignon, 11% Teroldego,3% Zinfandel and 3% Petite Sirah

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 24months. 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 pallet gracefully with plum, Blackberries and Cherries. This wine is a straight forward stunner. A flavorful finish is generous with lingering.

