



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Napa Valley
Varietals:	85% Merlot, 15% Cabernet Sauvignon
Cooperage:	28 months in 60% new French oak barrels
Alcohol:	14.8%
Harvested:	September 26 & October 18, 2019
Bottled:	April 2021
Released:	May 2022
Cases Produced:	536

We handpicked 7.2 tons of Merlot in the early morning on both Sept. 26th and October 18th, from both our Saddleback estate and the Swanson vineyards in Oakville. 50% of the fruit originated from our Saddleback estate vineyard, and 50% is from the Swanson Vineyard, Oakville. The ideal growing conditions of 2018 made for a stellar harvest.

TECH DETAILS:

- Avg. sugar: 24.8 Brix
- Total acidity: 6.2 g/100ml
- pH: 3.92 units
- RS: 1.0 g/l

FERMENTATION AND AGING:

After the grapes were put through the crusher/de-stemmer they went to tank for a two day cold soak. The must was inoculated with cultured premier rouge yeast, and fermented and pumped over for 12 days at an average of 90 degrees Fahrenheit. The must was pumped over at least three times daily to enhance color, flavor and tannin extraction from the skins. After two rackings, the wine was transferred to 60% new French oak barrels. The wine underwent its own malolactic conversion in the barrel over a 28-month aging period.

CHARACTERISTICS:

A dark ruby red in the glass, on the nose a good swirl elicits generous aromatics of turmeric, soft cinnamon and a redwood forest after a rain storm. As usual, a Cabernet-lover's Merlot, with a full, lush, juicy mouthfeel and long finish. The balanced nature of this Merlot keeps it delightfully gives was to flavors of goose and elder berries, winter spices, bright dark cherries, pluots and finishes with a dark cacao taste. Pair with any of your BBQ favorites or your homemade lasagna.

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