



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Napa Valley
Varietal:	92% Cabernet Sauvignon, 1.5% Cabernet Franc 5% Merlot, 1.5% Teroldego
Cooperage:	60% New French Oak, 10% New American
Alcohol:	14.8%
Harvested:	October 15-20, 2018
Bottled:	February 2021
Released:	October 2019
Cases Produced:	799 cases

In 2018, we hand-picked our Cabernet Sauvignon, 13 tons of grapes, from October 15-20th. 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 92% Cabernet Sauvignon, 1.5% Cabernet Franc, 5% Merlot and 1.5% Teroldego.

Tech Details:

- Average sugar: 22 Brix
- Total acidity: 6.1 g/L
- pH: 3.7
- RS 0.4%

FERMENTATION AND AGING: The fruit was sorted in the vineyard and on the crushpad 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 for 24 months. During this time, native malolactic fermentation occurred. This wine was bottled filtered.

CHARACTERISTICS: On the nose, pleasing aromas of cassis, blackberry, bay leaf, cocoa, light oak and Earl Grey leaves. On the palate, it approaches with a velvety, silky tannins with a full mouthfeel. The well balanced minerality ends with a highly structured, but soft, strawberry, pomegranate and coffee finish. The tannins smoothly grip you on the first taste, but pleasantly soften into a gracefully spectacular wine.

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