



2018 Pinot Blanc

Appellation:	Oakville, Napa Valley
Varietals:	100% Pinot Blanc
Harvested:	September 24, 2018
Cooperage:	5 months in 10% new French Oak barrels
Alcohol:	13.8%
Bottled:	June 19, 2019
Released:	February 3, 2020
Cases Produced:	208 cases

Our Pinot Blanc vineyard was planted in 1994, just south of our front door. This is our 24th vintage of Pinot Blanc exclusively from our estate, 100% Oakville. We handpicked 4 tons of Pinot Blanc on September 24th, 2018.

Tech Details:

- Average sugar: 24.5 Brix
- Total acidity: 7.2 g/L
- pH: 3.55
- RS 3 g/L

FERMENTATION AND AGING: After whole-cluster pressing and cold settling, the wine was racked into small stainless steel fermenters and inoculated with *CY3079* yeast. Fermentation ensued and remained temperature controlled for approximately three weeks at 50 degrees until Brix reading dropped to seven degrees. At this point, the fermenting wine was transferred to 10% new, 90% neutral French Oak barrels for fermentation where it remained on the lees and stirred every two weeks while it aged for five months. The wine did not go through malo-lactic conversion.

CHARACTERISTICS: Sourced from our treasured Oakville, Napa Valley estate, Saddleback's Pinot Blanc evokes the good times of a great visit to the property. Find soft aromas of baked apple, sage, nutmeg and kumquat in a swirl of the glass. On pouring, the wine is a pale gold; creamy on the palate, flavors of apricot, pear and crabapple are bright and light, with light oak and delicate cinnamon towards the back of the palate. Pinot Blanc's medium-light body generously lends itself to a plethora of food pairings. Pair with blonde pizza, sushi, Indian tikka masalas, roast, crispy skin chicken breasts.