



# SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Oakville, Napa Valley
Varietals:	100% Sauvignon Blanc
Cooperage:	5 mos. in 10% new French oak; 90% neutral
Alcohol:	14.2%
Harvested:	September 1st, 2021
Bottled:	July 19th, 2022
Released:	November 2022

## TECH DETAILS:

- Average sugar: 24.2 Brix
- Total acidity: 7.5 g/L
- pH: 3.31
- RS: 4.7 g/L

## FERMENTATION AND AGING:

Fermentation starts off very cold at 50F and once the Brix reaches 18 we finished the fermentation in barrel, where we stir the lees for 8 months.

## CHARACTERISTICS:

Hand harvested fruit from Stan Teaderman's property directly across the street from Groth Vineyards.

A lovely white wine deserving a spot at your dinner table. You can't help but remark on this wine's bountiful bright aromas of soft citrus and green apple, which are tamed by slight hints of persimmon, nectarine and minerality. On the tongue you'll enjoy Fuji apple, prickly pear and clementine that lead to a crisp body, perfect for sipping. Balanced acidity finishes fresh and mellow. Pairs well with raw oysters, white fish, asparagus, salads, grilled veggies, pork, or chicken.

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