



# SADDLEBACK CELLARS

NAPA VALLEY

## 2021 VERMENTINO

Appellation:	Carneros District, Napa Valley
Varietals:	100% Vermentino
Cooperage:	6 months in 100% neutral French oak
Alcohol:	13.9%
Harvested:	September 13th, 2021
Bottled:	March 30th, 2022
Released:	April 2022
Cases Produced:	93 cases

We hand-picked Vermentino from the Mahoney vineyards in Carneros Napa Valley, the San Pablo Bay — adjacent to the southern district spanning both Napa and Sonoma counties, on September 13, 2021.

### TECH DETAILS:

Average sugar:	23.4 Brix
Total acidity:	7.1 g/L
pH:	3.08
RS:	2.1 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 1.5 degrees. At this point, the fermenting wine was transferred to 60-gallon, four to five-year old barrels for fermentation, where it remained on the lees and stirred every two weeks while it aged for 6 months. The wine did not go through malolactic conversion.

### CHARACTERISTICS:

Our lightest white wine shows barely a hint of color in the glass. Its aromas are a complex mashup of summer wildflowers, stone fruits and citrus pith, but on the palate its straightforward style and smooth finish makes it a perfect anytime sipper. Pair with ceviche, creamy cheeses, fettuccini alfredo and any of your favorite sauteed white fish.

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