NAPA VALLEY

Appellation:	Napa Valley
Varietal:	100% Chardonnay
Cooperage:	45% New French Oak
Alcohol:	14.2%
Harvested:	September 6-15, 2022
Bottled:	June 29, 2023
Released:	August 1, 2023
Cases Produced:	521 cases

Our first vintage of Chardonnay dates back to 1983 from vines planted on our Oakville estate. We added more Chardonnay in 1990, when we T-budded a few rows over from Cabernet Sauvignon. The vineyard is planted with 7x12 bilateral cordon and dry farmed. Chardonnay now totals 2.9 acres of the 14.8 acres planted on our estate. The 2022 Napa Valley Chardonnay is harvested from 31% Oakville Estate/27% Atlas Peak/14% Sangiacomo Vineyard, Carneros/14% Haspel Vineyard, Mt. Veeder/14% Star Vineyard, Rutherford.

Tech Details:

- Average sugar: 22.5 Brix
- Total acidity: 7.5 g/L
- pH: 3.49
- RS   2 g/L

FERMENTATION AND AGING: After whole-cluster pressing and cold settling, the juice was racked into small stainless steel fermenters and inoculated with CY3079 yeast. At this point, the juice was transferred to 60 gallon Francois Freres and Val de Boire Burgundy-shaped barrels, of which 45% were new oak, for the start of barrel fermentation. The wine remained aged sur-lees for a period of nine months during which it was stirred every 10 days. The wine did not go through malolactic fermentation.

CHARACTERISTICS: The clever sourcing of diverse vineyard clones from around the valley results in an exceptionally appealing well-balanced, layered Chardonnay. With its signature balance, lightly oaked body, Saddleback's Napa Valley Chardonnay pleases wine lovers like no other. The nose approaches with soft hints of fresh vanilla, apricot blossoms, with light oaky nuances. The soft entry on the front pallet, hit full flavor at the back of the pallet. The pinpointed balance of acid to fruit leads to flavors of persimmon, lemon pith and flan. If you're a Chardonnay lover...get ready to fall in love again!