



# SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Napa Valley
Varietals:	100% Chardonnay
Cooperage:	9 months in 45% new French oak barrels
Alcohol:	14.8%
Harvested:	September 10, 2015
Bottled:	June 14, 2016
Released:	July 29, 2017
Cases Produced:	870

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 2015 Napa Valley Chardonnay is 39% Oakville Estate, 24% Truchard Vineyard in Carneros, Napa Valley, 22% Coombsville, Napa Valley, and 15% Sangiacomo Vineyard. We hand-picked 15 tons of Chardonnay from September 9-13, 2015.

## TECH DETAILS:

- Average sugar: 25 Brix
- TA: 6.9 g/L
- pH: 3.53 units
- RS: 2.8% 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 Nevers and Allier Burgundy shaped barrels, of which 45% were new oak, for the start of barrel fermentation. The wine remained aged *sur-les* for a period of nine months during which it was stirred every 10 days. The wine did not go through malolactic fermentation.

## CHARACTERISTICS:

Our 2015 Chardonnay has a nose of sweet vanilla and light minerality. A gentle approach with medium body hints at Macintosh apples, citrus, and quince. On the liting finish, a hint of oak and pear. A tight structure hints at the vintage's excellent capabilities for aging. Pairs excellently with butter and cream sauce dishes, triple-cream brie and soft cheeses, and dried fruits including apricots and acai berries.

PO Box 141 \* 7802 Money Road \* Oakville, CA 94562

PH: 707-944-1305 FX: 707-944-1325 [www.saddlebackcellars.com](http://www.saddlebackcellars.com)



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