



SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Oakville Estate, Napa Valley
Varietals:	100% Merlot
Cooperage:	20 months in 60% new French oak barrels
Alcohol:	14.5%
Harvested:	October 10th, 2014
Bottled:	March 28th, 2016
Released:	July 30th, 2016
Cases Produced:	386 cases

We handpicked 4.8 tons of Merlot on October 10th, 2014 in the early morning at our estate. 85% of the fruit was harvested on our estate vineyard in Oakville and 15% is from Carneros.

TECH DETAILS:

- Avg. sugar: 24.8 Brix
- Total acidity: 0.57 g/100ml
- pH: 3.88 units

FERMENTATION AND AGEING:

After the grapes were put through the crusher/de-stemmer they went to tank for a two day cold soak. The must was inoculated with cultured *Montrachet* yeast, and fermented and pumped over for 12 days at an average of 90 degrees Fahrenheit. The must was pumped over at least three times daily to enhance color, flavor and tannin extraction from the skins. After two rackings the wine was transferred to 60% French oak barrels. The wine underwent its own malo-lactic conversion in the barrel over a 20 month aging period.

CHARACTERISTICS:

A dark and juicy Merlot with flavors of blueberry and anise, we aged this wine for 18 months in French & American oak. Balanced tannins give this Cab-lovers Merlot a long, chewy finish.

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

PH: 707-944-1305 FX: 707-944-1325 www.saddlebackcellars.com