



# SADDLEBACK CELLARS

NAPA VALLEY

Appellation:	Oakville Estate, Napa Valley
Varietals:	91% Merlot, 9% Cabernet Sauvignon
Cooperage:	18 months in 60% new French oak barrels
Alcohol:	14.5%
Harvested:	Sept 29, 2015
Bottled:	March 1, 2017
Released:	August 7, 2017
Cases Produced:	517 cases

We handpicked 5.2 tons of Merlot on September 29, 2015 in the early morning at our estate. Of the composition, 86 percent of the fruit was harvested on our estate vineyard in Oakville, and 14% is from Carneros, Napa Valley.

## TECH DETAILS:

- Avg. sugar: 24.8 Brix
- Total acidity: 6.5 g/L
- pH: 3.90 units

## FERMENTATION AND AGING:

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 *Pasteur Red* 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 malolactic conversion in the barrel over an 18-month aging period.

## CHARACTERISTICS:

A dark purple in the glass with aromas of black tea and ripe berries. Bright and juicy with flavors of peak-season cherries. Balanced tannins and a medium body are part of the complex layering that results from combining fruit from two Napa Valley vineyards. A cool, silky long finish adds interest to this immensely approachable and food-friendly wine.

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