



NAPA VALLEY

Appellation: Oakville, Napa Valley

Varietals: 100% Merlot

28 months in 60% new French oak barrels Cooperage:

Alcohol: 14.5%

Harvested: October 10, 2021

Bottled: April 18th 2024

Released: February 1st 2025

Cases Produced: 144

We handpicked 3.6 tons of Merlot in the early morning on both Oct. 10th, from both our Saddleback estate and the Fortuna vineyards in Oakville. 49% of the fruit originated from our Saddleback estate vineyard, and 51% is from the Fortuna Vineyard, Oakville. The ideal growing conditions of 2021 made for a stellar harvest. The crop was small but very high quality.

TECH DETAILS:

24.6 Brix Avg. sugar: Total acidity: 6.5g/100ml pH: 3.5 units RS: $1.0 \, g/l$

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 premier rouge 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% new French oak barrels. The wine underwent its own malolactic conversion in the barrel over a 28-month aging period.

CHARACTERISTICS:

Ruby color. Fruity aromas and flavors of cherry jelly, black olive and chai tea with a round, bright, dry medium body and a complex, medium body-long finish that shows impressions of chocolate covered blueberry, spice, leather, and espresso with well-integrated tannins and light oak flavor. Long, dry and balanced with layers of fruit, leather, spiced olives and tea.

> PO Box 141 * 7802 Money Road * Oakville, CA 94562 PH: 707-944-1305 FX: 707-944-1325 www.saddlebackcellars.com



