

NAPA VALLEY

2019 Chardonnay

Appellation:	Napa Valley
Varietals:	100% Chardonnay
Cooperage:	10 months in 45% new French oak barrels
Alcohol:	14.2%
Harvested:	September 09, 2019
Bottled:	June 25, 2019
Released:	May 30, 2021

Cases Produced: 888

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 2019 Napa Valley Chardonnay is 50% Oakville Estate; 24% Ruhl Vineyard in Carneros, Mt Veeder; 16% Swanson Vineyard, Oakville; 8% Truchard Vineyard, Carneros, and 3% Star Vineyard, Rutherford.

TECH DETAILS:

- Average sugar: 24 Brix
- TA: 6.9 g/L
- pH: 3.43 units
- RS: 2.5% g/L

FERMENTATION AND AGING:

After whole-cluster pressing and cold settling, the juice was racked into small stainless steel fermenters. 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:

The clever sourcing of diverse vineyard clones from around the Valley results in an exceptionally appealing well-balanced, layered Chardonnay. With its signature balance, lighter body and silky-smooth finish, Saddleback's Napa Valley Chardonnay pleases wine lovers like no other. Aromatic and lively in the glass, the nose hints at Bosch pear, citrus and star fruit with light oaky vanilla. On the palate, there's a fresh taste of Asian pear that's tempered by toasted brioche, cardamom and soft minerality.

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

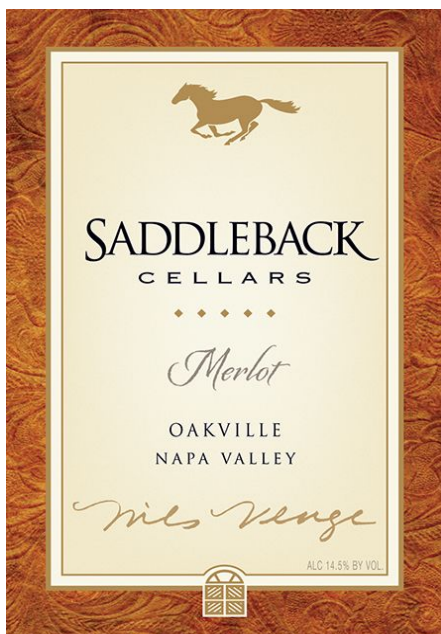
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NAPA VALLEY

Appellation:	Napa Valley
Varietals:	100% Merlot
Cooperage:	20 months in 60% new French oak barrels
Alcohol:	14.5%
Harvested:	10/10/2017
Bottled:	May 30, 2019
Released:	May 1, 2021
Cases Produced:	478

We handpicked 5.5 tons of Merlot in the early morning on October 10, 2017, at our estate. 75% of the fruit originated from the estate vineyard in Oakville, and 25% is from Truchard Vineyard, Carneros. The ideal growing conditions of 2017 marked an excellent harvest.

TECH DETAILS:

- Avg. sugar: 24.8 Brix
- Total acidity: 6.5 g/100ml
- pH: 3.90units

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 *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% new French oak barrels. The wine underwent its own malolactic conversion in the barrel over a 20-month aging period.

CHARACTERISTICS:

A dark ruby red in the glass, on the nose a good swirl elicits generous aromatics of cassis and black cherry. As usual, a Cabernet-lover's Merlot, with a more supple body, and flavors of Morello cherries and clove. The balanced nature of this Merlot keeps it friendly: red fruit, oak and tannin in harmony create a delectable wine suitable for sipping or food pairings. Pair with: hard, yellow cheeses, grilled steaks or lamb, and balances the spices and sauce of a dish such as butter chicken.

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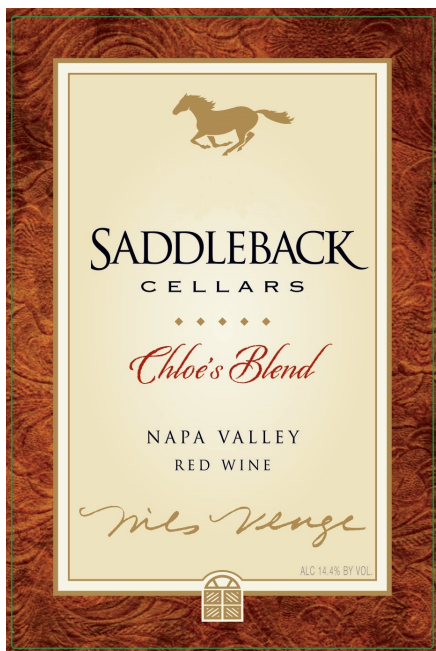
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NAPA VALLEY

Appellation:	Oakville Estate, Napa Valley
Varietal:	73% Cabernet Sauvignon 22% Petit Verdot 5% Merlot
Cooperage:	17 mos. In 85% new American oak
Alcohol:	14.5%
Harvested:	October 8, 2017
Bottled:	January 27, 2021
Cases Produced:	442

Nils's popular Cabernet Sauvignon blend, sourced from our own Oakville District of Napa Valley. Named in honor of our best winery pooch, Chloe, who happily greets our guests. Chloe was born on July 23, 2012 in Lake County, California about 30 miles from her current home. Chloe's mother was a Malamute, owned by long-time friends of Nils, and her father was an Australian shepherd who jumped the fence one day: a nice blend, inspiring Nils to bring her on board. Nils gave Chloe lifetime Vineyard Dog status, one of the best gigs out there.

Tech Details:

- Average sugar: 23 Brix
- Total acidity: 6.3 g/L
- pH: 3.7
- RS 1%

CHARACTERISTICS: This winery-exclusive Cabernet blend is always a favorite with guests and Posse wine club members. Comprised of Cabernet Sauvignon (73%), Merlot (5%) and Petit Sirah (22%) mostly harvested from our Oakville estate, the 2017 vintage provides exceptional concentration of rich black cherry, light tobacco, dried fig and currant flavors. The structured tannins balance the hallmark of this easy-going wine, just like the our chill winery dog Chloe that it's named for.

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