



Pinot Blanc, Oakville Estate, Napa Valley 2018 Saddleback Cellars, California, USA

eCommerce # 120013 | 14.2 % alc./vol. | \$49.95 *subject to change

Find soft aromas of baked apple, sage, nutmeg and kumquat in a swirl of the glass. On pouring, the wine is a pale gold; creamy on the palate, flavours of apricot, pear and crab apple are bright and light, with light oak and delicate cinnamon towards the back of the palate.

Terroir:

Saddleback Cellars is a small winery located off the beaten path Money Road, off of Oakville Cross Road in the heart of Napa Valley. 7Ha estate with ~6 Ha of Cabernet Sauvignon, Chardonnay, Merlot, Pinot Blanc, Pinot Grigio and Zinfandel vineyards. Pinot Blanc vineyard was planted in 1994 and now totals 0.4 Ha of the estate.



Vinification:

After whole-cluster pressing and cold settling, the wine was racked into small stainless steel. Fermentation ensued and remained temperature controlled for ~3weeks. At this point, the fermenting wine was transferred to 10% new, 90% neutral French Oak barrels for fermentation where it remained on the lees and stirred every two weeks while it aged for 5 months. No malolactic fermentation.

Variety: Pinot Blanc 100%

Residual Sugar: 1 g/L

Serving suggestion and food pairing: Serve at 12°C. Pinot Blanc's medium-light body generously lends itself to pairing with seafood, especially crab, shrimp, scallops and lobster, and composed salads. Lighter meats, including roast pork and chicken, are an ideal at the table.

