



Rancher Red, Napa Valley 2018

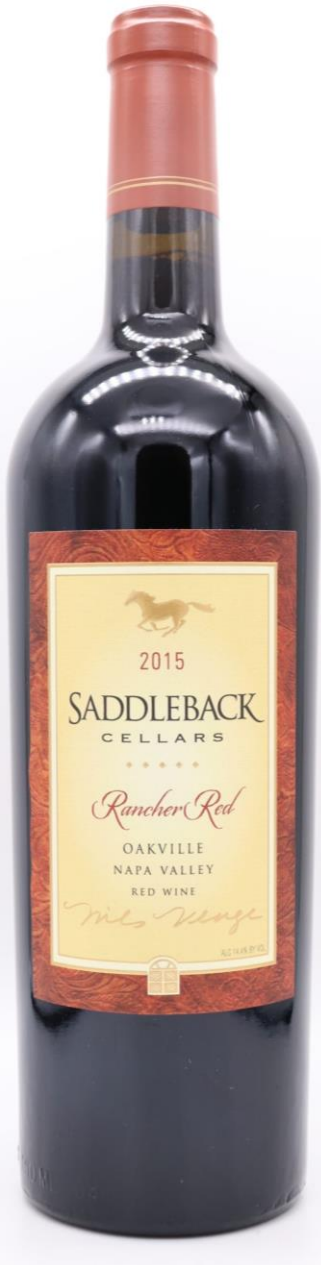
Saddleback Cellars, California, USA

eCommerce # 24287 | 14.5 % alc./vol. | \$53.95

On the nose, pleasing aromas of black cherry, vanilla bean, thyme, ground nutmeg and cacao. On the palate, it approaches with dense, but soft tannins and a full mouthfeel. The flavour envelop the pallet gracefully with plum, Bosch pear and black tea. This wine is a straightforward stunner. A flavourful finish is generous with lingering notes of brambleberries.

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. The majority of the grapes came from the dry farmed 3.6 Ha of Cabernet Sauvignon planted on the estate located ~0.5 km north of the Oakville Crossroad. The soils are of Pleasanton and Bale loam series with spots of silt and gravel.



Vinification:

Gently crushed into small fermenters. Ferment on the skins for 14 days. After pressing, the wine was racked into 60% new French and 10% new American oak barrels and left to age for 24 months. During this time native malolactic fermentation occurred. Filtered before bottling.

Variety: Cabernet Sauvignon 68%, Zinfandel 16%, Cabernet Franc 16%

Residual Sugar: 0.3 g/L

Serving suggestion and food pairing: Decant and serve at 17°C. Pairs wonderfully with hard cheeses, bacon-wrapped pork loin, grilled corn, barbecued meats.