



**Cabernet Sauvignon,  
Oakville, Napa Valley 2015  
Saddleback Cellars, California, USA**

**eCommerce # 727429 | 14.4 % alc./vol. | \$139.55**

*On the nose, pleasing aromas of black cherry, molasses, smoke and anise. On the palate, it approaches with a warm, soft, full mouthfeel, where engaging, bold tannins balance gracefully with blackberry compote, violets, leather and a hint of cassis. This wine is a straightforward stunner. A flavourful finish is generous with lingering notes of black currant.*

**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. Own estate 7 Ha, incl. ~6 Ha of Cabernet Sauvignon, Chardonnay, Merlot, Pinot Blanc, Pinot Grigio and Zinfandel. 3.6 Ha of Cabernet Sauvignon located one-third mile north of Oakville Cross Road on Money Road. Soils are of Pleasanton and Bale loam series with spots of silt and gravel.

Oakville is one of California's most renowned wine regions and gaining worldwide recognition for its opulent Cabernet Sauvignon and voluptuous Merlot wines. Abundant sunshine and warm temperatures allow Oakville's vines to reach optimal maturity over the course of the growing season.



**Vinification:**

Fermented on the skins for 14 days. After pressing, the wine was racked into 60% new French and 10% new American oak, age for 24 months. Malolactic fermentation.

**Variety:** Cabernet Sauvignon 85%, Cabernet Franc 12%, Tempranillo 3%

**Residual Sugar:** 0.1 g/L

**Serving suggestion and food pairing:** Serve at 17°C. Pairs perfectly with beef bourguignon, horseradish-crusted pork loin, well-seasoned roasts, thick steaks.

**Robert Parker (14vntg)**

**92p**

