



Chardonnay, Oakville, Napa Valley 2017 Saddleback Cellars, California, USA

eCommerce # 727437 | 14.2 % alc./vol. | \$67.90

Aromas of butterscotch and ripe Macintosh apple, hinting at the sweet vanilla that laces the palate on tasting. From the glass, first sip has a gentle approach, invoking further sweet/tart apple and citrus, balanced by a hint of slate to arrest any oakiness. Bright & crisp. Finishes silky, with a hint of caramelized sugar. Another Saddleback hallmark, its tight structure suggests the wine's excellent capabilities for aging.

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. The vineyard contains ~6 Ha are planted to Cabernet Sauvignon, Chardonnay, Merlot, Pinot Blanc, Pinot Grigio and Zinfandel. Chardonnay now totals 1.1 Ha of the estate.



Vinification:

After whole-cluster pressing and cold settling, the juice was racked into small stainless steel. 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-leees for a period of 9 months during which it was stirred every 10 days. No malolactic fermentation.

Variety: Chardonnay 100%

Residual Sugar: 2.6 g/L

Serving suggestion and food pairing: Serve at 12°C. Pairs excellently with butter- and cream-sauce dishes, triple-cream brie and dried apricots or fig jam, fish and seafood dishes.

