

2015 OBERON CHARDONNAY LOS CARNEROS

40 Years of Napa Valley Roots

Napa Valley native and winemaker, Tony Coltrin, brings more than 40 years of winemaking experience to Oberon, with expertise in sourcing quality fruit from the best vineyards in the valley and understanding the region's uniqueness for growing classic Bordeaux varieties. His long-standing relationships with local growers ensure a consistency in the quality of the grapes grown in premier Napa Valley sub-appellations for Oberon.

Vintage 2015

Despite receiving close to 75% of normal rainfall, the warmer and dryer than usual winter season, resulted in an early bud break that coupled with a cool spring and long flowering period resulted in an uneven fruit set. Temperatures through the first half of the growing season were even and warm, giving way to repeated heat surges in the final ripening weeks that pushed the harvest ahead by 2 weeks. This weather pattern resulted in smaller than usual clusters and a lighter than usual crop of beautiful rich character.

Vineyards

Our Oberon Chardonnay grapes are sourced from vineyards located within the sub-appellation of Los Carneros. Highly influenced by the San Francisco Bay and San Pablo Bay, Los Carneros provides the perfect combination of summer fog, warm days, cool nights and a long growing season which make it an ideal location for growing our Chardonnay grapes.

Winemaking

Thanks to a wonderful growing season which provided perfectly ripened grapes, Tony was able to craft an expressive, approachable and fruit forward Chardonnay. Having undergone alcoholic and malolactic fermentation simultaneously in barrel and spending 9 months sur lie aging in 33% new French oak, our 2015 Los Carneros Chardonnay showcases balanced fruit, lingering acidity and rich flavors and aromas of caramelized white pear, fresh fuji and golden delicious apple, apple blossoms and torched crème bruleé.

Blend 99.4% Chardonnay .6% Muscat Wine Stats Alcohol 13.4% TA 6.5g/L pH 3.45

oberonwines.com

