



O B E R O N

*Napa Valley*

## 2018 Oberon Sauvignon Blanc Napa Valley

### Over 45 Years of Napa Valley Roots

Napa Valley native and winemaker, Tony Coltrin, brings more than 45 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 2018

The 2018 vintage was a wonderful reminder of just how special and ideal a Harvest in Napa Valley can be. The near-perfect growing season started later than previous years and saw ideal weather conditions until the last fruit was resting safely under the watchful eyes of winemaking teams all over the Valley. The challenging heat and drizzly summer days of the 2017 growing season became just a memory as the beautifully set clusters of 2018 fruit ripened evenly in the cool mornings and warm afternoons. Our Sauvignon Blanc grapes are sourced from the warm Pope Valley and cool Carneros regions, and the 2018 Vintage saw us harvest our warmer appellation fruit beginning September 11 and our cooler appellation fruit on October 9. The cool even ripening season delayed harvest in most regions by a full two weeks.

### Napa Valley Vineyards

The Oberon Sauvignon Blanc is distinctive in style because its fruit is sourced from both the Pope Valley and Carneros Appellations of Napa Valley. This combination of multi-terroir fruit and distinctively different micro climates marries bright natural acidity with layered fresh flavors of green apple, tart kiwi, pear and melon. "With each vintage, we want Oberon Sauvignon Blanc to show bright natural acidity and fresh flavors. We also want an underlying richness and complexity that balances the wine and adds fullness and length." says winemaker Tony Coltrin.

### Winemaking

Tony Coltrin set out to maximize fruit expression in our 2018 Oberon Sauvignon Blanc from Napa Valley. "We used both cold tank fermentation and 13% barrel fermentation to maximize the overall fruit expression. The cold-fermentation in tank helps us maintain the pureness of fruit and aromatics, and barrel fermentation adds a subtle creaminess and length."

**Blend :** ~75.7% Sauvignon Blanc, ~24.3% Sauvignon Musqué

Alcohol 13.7%

TA 7.0 g/L

pH 3.23

RS 0.23 g/L

[oberonwines.com](http://oberonwines.com)