

# OBERON

2020

## CABERNET SAUVIGNON NAPA COUNTY

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During blending, Tony looks to other complimentary varieties to help express Oberon Cabernet's lovely flavor and texture. With a kiss of Petite Verdot and a dash of Zinfandel he helped to create Oberon's deep colors, supple silky tannins, and notes of vibrant black cherry, candied blackberry and spices. A hint of coffee and dark chocolate create a lingering and delightful finish.

### Over 45 Years of Napa Winemaking 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 sub-appellations for Oberon.

### Napa Vineyards

To create Oberon Cabernet Sauvignon, Tony sourced grapes from throughout Napa's finest winegrowing regions, including Rutherford, St. Helena, Oak Knoll, Yountville, Chiles Valley, Pope Valley and Capell Valley. By layering fruit from Napa's sparse volcanic soils and the deeper alluvial soils of the valley floor, Tony accomplished his goal of marrying many different expressions into one outstanding Cabernet Sauvignon that boasts a beautifully seamless mouthfeel and rich, complex texture and flavors.

### Winemaking

After the grapes were gently hand-harvested, de-stemmed and crushed, the Cabernet Sauvignon fermented in stainless steel tanks with an extended post-fermentation maceration. Malolactic fermentation with French oak, combined with 13 months aging (45% new French oak), helped to marry the wine's flavors and tannins.

ABV: 13.73%

TA: 5.75 g/L

pH: 3.72

