



OBERON

Napa Valley

2014 OBERON SAUVIGNON BLANC NAPA VALLEY

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 2014

Despite the lack of rain during the spring, Napa Valley had an excellent growing season and harvest provided an abundance of quality grapes. From spring bud break, through flowering, fruit set, and ripening, conditions were ideal. A consistent stretch of warm summer weather, with a few large heat spikes and plenty of cool and foggy nights, ripened grapes to perfection. Sauvignon Blanc grapes from Oso Vineyard were harvested in the middle of August and first week of September and those grown in Milliken Vineyard were picked middle of September.

Napa Valley Vineyards

The Oberon Sauvignon Blanc is distinctive in style because its fruit is sourced from both our warmer Oso Vineyard, located in northeastern Napa Valley, and the cooler Milliken Vineyard in the southern part of the valley. "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 to the mouth-feel" says winemaker Tony Coltrin. The 2014 vintage includes a large percentage of Sauvignon Musqué clone grown in the Oso Vineyard, which adds another layer of richness and expressive aromatics to the blend, starting with citrus and passion fruit notes, tart kiwi, and developing into orange blossom.

Winemaking

Tony Coltrin set out to maximize fruit expression in our 2014 Oberon Sauvignon Blanc from Napa Valley. "We used both cold tank fermentation and 33% 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 : 76.0% Sauvignon Blanc 24.0% Sauvignon Blanc Musqué

Alcohol 13.8%

TA 6.40 g/L

pH 3.14

RS 0.499 g/L

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