



OBERON

Napa Valley

2016 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 2016

Another year of drought conditions and a continued warm, dry winter season, resulted in an early bud break, that coupled with a cool Spring and long flowering period lead to uneven fruit set and smaller grape clusters. Temperatures through the first half of the growing season were even and warm, giving way to a rollercoaster of hot and cold conditions 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. We source Sauvignon Blanc grapes from the warmer southern Napa Valley and cooler Carneros regions. The 2016 Vintage saw us harvest our warmer appellation fruit on September 14 and our cooler appellation fruit on September 28 a full two weeks apart.

Napa Valley Vineyards

The Oberon Sauvignon Blanc is distinctive in style because its fruit is sourced from both the Oaknoll and Carneros Districts of Napa Valley. This combination of multi-terroir fruit 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 to the mouth-feel," says winemaker Tony Coltrin.

Winemaking

Tony Coltrin set out to maximize fruit expression in our 2016 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 : 88.2% Sauvignon Blanc, 11.8% Sauvignon Musqué

Alcohol 13.7%

TA 6.63 g/L

pH 3.17

RS 0.2 g/L

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