**OBERON**  
Napa County

**2013 CABERNET SAUVIGNON**

40 Years of Napa Winemaking 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 sub-appellations for Oberon. The 2013 Oberon Cabernet Sauvignon is composed of 86% Cabernet Sauvignon and 14% other red varietals such as Merlot, Petit Verdot and Syrah.

Vintage 2013
2013 is being called a “early, even and excellent” vintage for Napa Valley. Extremely low rainfall, long stretches of warm summer days, and foggy and cool evenings helped to assist in perfectly ripening our Oberon grapes. Due to the wonderful growing conditions, our vineyards produced nearly 30% higher volume of perfectly ripened grapes than the previous three years, allowing us to pick the fruit at the optimum time, providing us juice that shows the ripe flavors and high quality that Napa has to offer.

Napa Vineyards
To create Oberon Cabernet Sauvignon, Tony sourced grapes from throughout Napa’s finest winegrowing regions, including Rutherford, Oakville, Yountville, Wooden Valley, Chiles Valley, and our own Oso Vineyard at the northeastern end of Napa Valley. By layering fruit from Napa’s volcanic hillside 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 juice fermented in temperature-controlled stainless steel tanks, with an extended post-fermentation maceration. Malolactic fermentation in French oak, combined with 14 months aging (45% new French oak), helped to marry the wines’ flavors and tannins. During blending, Tony added juice of various red grape varietals to help achieve Oberon Cabernet’s lovely flavor and texture. The kiss of Petite Verdot, dash of Merlot and sprinkling of other red varietals helped to create this wine’s deep ruby colors, silky tannins, and vibrant red cherry, candied blackberry, and spice flavors. A hint of coffee and dark chocolate create a lingering and delightful finish.

Alcohol 13.77%  
TA 5.65 g/L  
pH 3.77