2014 CABERNET SAUVIGNON

Over 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 2014 Oberon Cabernet Sauvignon is composed of 86% Cabernet Sauvignon and 14% other red varietals such as Merlot, Petit Verdot and Syrah.

Vintage 2014
Despite the lack of rain during the spring, Napa Valley had an excellent growing season and a harvest that 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, helped to ripen grapes our Oberon grapes to perfection.

Napa Vineyards
To create Oberon Cabernet Sauvignon, Tony sourced grapes from throughout Napa’s finest winegrowing regions, including Rutherford, Oakville, Yountville, Chiles Valley and Capell 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 Sauvignon fermented in stainless steel tanks with an extended post-fermentation maceration. Malolactic fermentation with French oak, combined with 14 months aging (45% new French oak), helped to marry the wine’s flavors and tannins. During blending, winemaker Tony Coltrin used various red grape varieties to help achieve Oberon Cabernet’s lovely flavor and texture. With a kiss of Petit Verdot, a dash of Merlot and sprinkling of other red varieties helped to create Oberon’s deep colors, supple tannins, and vibrant black cherry, candied blackberry and spices. A hint of coffee and dark chocolate create a lingering and delightful finish.

Alcohol 13.77%          TA 6.1g/L          pH 3.69

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