2014 Los Carneros Chardonnay

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. Our Chardonnay grapes were harvested on October 2, 2014.

Vineyards
Our Oberon Chardonnay grapes are sourced from vineyards located within the sub-appellation of Los Carneros. Highly influenced by the San Francisco Bay and San Pablo Bay, Los Carneros provides the perfect combination of summer fog, warm days, cool nights and a long growing season which make it an ideal location for growing our Chardonnay grapes.

Winemaking
Thanks to a wonderful growing season which provided perfectly ripened grapes, Tony Coltrin was able to make an expressive, approachable and fruit forward Chardonnay. Having undergone malolactic fermentation and spending just 9 months sur lie aging in 45% new French oak barrels, our 2014 Los Carneros Chardonnay showcases balanced fruit, lingering acidity and rich flavors and aromas of caramelized white pear, fresh Fuji and Golden Delicious apple, apple blossoms and torched crème brûlée.

Alcohol 13.4%  TA 8.11g/L  pH 3.35