



OBERON

Napa Valley

2015 OBERON SAUVIGNON BLANC NAPA VALLEY

Over 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 2015

Despite receiving close to 75% of normal rainfall, the warmer and dryer than usual winter season, resulted in an early bud break that coupled with a cool Spring and long flowering period resulted in an uneven fruit set. Temperatures through the first half of the growing season were even and warm, giving way to repeated heat surges 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. Sauvignon Blanc grapes from Oso Vineyard were harvested in the middle of August 14-24 and those grown in Milliken Vineyard were picked for the first time in August on August 28.

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 2015 vintage includes 11.0 percent 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 2015 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 : 89.0% Sauvignon Blanc 11.0% Sauvignon Blanc Musqué

Alcohol 13.7%

TA 6.40 g/L

pH 3.23

RS 0.499 g/L

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