2015 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.

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.

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 used various red grape varieties to help achieve Oberon Cabernet’s lovely flavor and texture. With a kiss of Syrah, a dash of Merlot and sprinkling of Zinfandel he 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.

Blend
94% Cabernet Sauvignon
6% other red varietals
(Oakville Merlot, Dry Creek Syrah and Lake County Zinfandel)

Stats
Alcohol 13.77%
TA 6.1g/L
pH 3.69

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