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 2016
Another year of drought conditions and a continued warm, dry winter season, resulted in an early bud break. Drought coupled with a cool Spring and long flowering period lead to uneven fruit set, smaller grape clusters and another year of lighter than usual crop. Temperatures throughout the growing season were a bit of a rollercoaster of hot and cold, forcing the fruit to ripen in waves. Despite the weather and light crop, we were able to harvest a crop offering beautiful rich character. We completed harvest before the October rains, which made the Napa Valley wetter than we’ve seen in a decade.

Napa Vineyards
To create Oberon Cabernet Sauvignon, Tony sourced grapes from throughout Napa’s finest winegrowing regions, including Oakville, Oak Knoll, Yountville, Chiles Valley and Capell Valley. By layering fruit from Napa’s sparse volcanic 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, Tony looks to other complimentary varieties to help express Oberon Cabernet’s lovely flavor and texture. With a kiss of Syrah, a dash of Merlot he helped to create Oberon’s deep colors, supple silky 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 blending varietals

Alcohol 13.7%  TA 5.79 g/L  pH 3.77

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