



O B E R O N

Napa Valley

2016 OBERON CHARDONNAY NAPA VALLEY LOS CARNEROS

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 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.

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. Tony prefers sourcing this fruit from exclusively the western facing slopes of Carneros, for the extended exposure to the warm afternoon sun and the cooling influence western afternoon breezes.

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 simultaneous alcoholic and malolactic barrel fermentation, spending 9 months sur lie in 33% new French oak, our 2016 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.

Blend: 99.4% Chardonnay, .6% Muscat

Alcohol 13.7%

TA 5.8g/L

pH 3.57

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