



O B E R O N

Napa Valley

2017 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 2017

From record-breaking heat to drizzly summer days, the 2017 growing season was challenging for winemakers. Throughout the valley, temperatures soared well over 100 degrees for multiple days in late August and early September causing a flurry of activity in the vineyards and wineries. We source Sauvignon Blanc grapes from the warmer Pope Valley and cooler Carneros regions. The 2017 Vintage saw us harvest our warmer appellation fruit beginning September 1 and our cooler appellation fruit on September 8 shrinking what is usually a two to three week ripening difference to just one week. We count ourselves very lucky to have safely completed our Sauvignon Blanc Harvest well ahead of the October fires.

Napa Valley Vineyards

The Oberon Sauvignon Blanc is distinctive in style because its fruit is sourced from both the Pope Valley and Carneros Appellations of Napa Valley. This combination of multi-terroir fruit and distinctively different micro climates marries bright natural acidity with layered fresh flavors of green apple, tart kiwi, pear and melon. "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." says winemaker Tony Coltrin.

Winemaking

Tony Coltrin set out to maximize fruit expression in our 2017 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 : 83.7% Sauvignon Blanc, 16.3% Sauvignon Musqué

Alcohol 13.7%

TA 6.72 g/L

pH 3.23

RS 0.21 g/L

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