2017 CABERNET SAUVIGNON NAPA COUNTY

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 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. This, coupled with hot winds and temperatures in the 90’s in early October, caused a flurry of activity in the vineyards and wineries. The 2017 Vintage saw us harvest our Cabernet vineyards throughout our sub-appellations beginning in mid-September through mid-October. We count ourselves very lucky to have safely harvested our fruit well beyond affected fire areas.

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

oberonwines.com