



O B E R O N

## 2019 Oberon Chardonnay Los Carneros

### Over 45 Years of Napa Valley Roots

Napa Valley native and winemaker, Tony Coltrin, brings more than 45 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 2019

The 2019 vintage was a near-perfect growing season, with cool weather through July warming to ideal conditions in August, continuing into September and through harvest. Our Chardonnay grapes are sourced predominantly from the cool, breezy, sun-drenched, western-facing slopes of Los Carneros, and the 2019 Vintage saw us harvest many of our blocks from September 25th to 27th, with teams picking at night while temperatures were cool to protect the beautifully developed fruit flavors.

### 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 exclusively from the western facing slopes of Carneros, for the extended exposure to the warm afternoon sun and the cooling influence of afternoon breezes.

### Winemaking

This wine underwent simultaneous alcoholic and malolactic barrel fermentation, followed by 9 months sur lie in 33% new French oak. Our 2019 Los Carneros Chardonnay is expressive and approachable; showcasing 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:** 99.7% Chardonnay, 0.3% Muscat

Alcohol 13.7%

TA 6.1g/L

pH 3.44

[oberonwines.com](http://oberonwines.com)