

OBERON

Blend: ~77.2% Sauvignon Blanc,
~22.8% Sauvignon Musqué
Alcohol: 13.7%
TA: 5.9 g/L
pH: 3.18

Over 50 Years of Napa Winemaking Roots...

Napa Valley native and winemaker, Tony Coltrin, brings more than 50 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 2024

The 2024 Napa Valley growing season could be described as a classic season with heavy winter rains that saturated the soil and set the vines up with healthy canopy vegetation to withstand the warm ripening season. With temperatures in the mid 80's to mid 90's through the July, August, and September ripening months and an Indian summer surge into the high 90's and even 100F in early October all varieties ripened beautifully. With the beautiful ripening weather, 2024 will be an exceptional, high-quality, memorable vintage. We harvested our warmer climate Pope Valley Sauvignon Blanc fruit beginning August 19th and ended with our cooler climate Carneros and Suscol Mtn. fruit September 16th strategically planning multiple pick dates to ensure separate fruit lots with different levels of flavor development, allowing Tony to create a layering of flavors that gives our 2024 Sauvignon Blanc its unique and familiar style.

Napa Vineyards

The 2024 Oberon Sauvignon Blanc embodies our distinctive style. The combination of fruit from distinct micro-climates bringing to the wine bright natural acidity along with layered aromas and flavors of orange blossom, thistle flower, green apple, white peach, 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." -winemaker Tony Coltrin

Winemaking

Tony Coltrin set out to maximize fruit expression in our 2024 Oberon Sauvignon Blanc from Napa Valley. "We used both cold tank fermentation and 15% 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." -winemaker Tony Coltrin



2024 Sauvignon Blanc Napa Valley