



O B E R O N

Napa Valley

2017 OBERON CHARDONNAY NAPA VALLEY LOS CARNEROS

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 our Chardonnay grapes from the cooler Napa and Sonoma regions within Los Carneros. The 2017 Vintage saw us harvest our first Chardonnay on September 9 and our last fruit on September 24 across the sweeping Carneros western slopes. We count ourselves very lucky to have safely completed our Chardonnay Harvest well ahead of the October fires.

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

With the cooling Carneros breezes providing relief from the record breaking heat events of August and September we were able to perfectly ripen our Chardonnay. This wine underwent simultaneous alcoholic and malolactic barrel fermentation, followed by 10 months sur lie in 33% new French oak. Our 2017 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

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