



O B E R O N

2018 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 Burgundian 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 2018

The 2018 vintage was a wonderful reminder of just how special and ideal a Harvest in Napa Valley can be. The near-perfect growing season started later than previous years and saw ideal weather conditions until the last fruit was resting safely under the watchful eyes of winemaking teams all over the Valley. The challenging heat and drizzly summer days of the 2017 growing season became just a memory as the beautifully set clusters of 2018 fruit ripened evenly in the cool mornings and warm afternoons. Our Chardonnay grapes are sourced predominantly from the cool, breezy, sun-drenched, western-facing slopes of Los Carneros, and the 2018 Vintage saw us harvest many of our blocks the week of September 24th. The cool, even ripening season delayed harvest in most regions by a full two weeks.

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 an almost perfect fruit set in the spring and cool moderate summer temperatures that led in to fall, the 2018 season yielded perfectly ripened Chardonnay. This wine underwent simultaneous alcoholic and malolactic barrel fermentation, followed by 7 months sur lie in 33% new French oak. Our 2018 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 brulee.

Blend: 99.7% Chardonnay, 0.3% Muscat

Alcohol 13.7%

TA 6.2g/L

pH 3.47

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