



<i>Vintage</i>	2007
<i>Varietals</i>	100% Sauvignon Blanc
<i>Appellation</i>	Napa Valley
<i>Fermentation</i>	34.3% barrel fermented 65.7% cold tank fermented
<i>Wine Stats</i>	Alcohol 13.5% pH 3.16 TA 6.6 g/l RS 0.03 g/l (dry)

### ***Vintage***

Napa Valley's 2007 grape growing season was lengthy, with low yields, but extremely high quality. Bud break occurred earlier than usual following a dry Winter and warm, dry Spring, but fruit set was inconsistent and left small berries in loose clusters. Cool weather in early Summer slowed ripening. In late August, the heat returned, but then unseasonably cool, foggy days chilled the second week of September, causing producers to leave grapes on the vine a little longer. A second heat wave at the end of September quickly finished up ripening the fruit. Although the growing season began early, the periods of cooler weather slowed maturation and caused harvest to conclude at a normal date, giving the grapes extra time on the vine. The small berries that were typical of the 2007 season developed intense varietal flavors and great concentration.

### ***Winemaking***

Winemakers, Tony Coltrin & Rob Mondavi, set out to maximize fruit expression in our 2007 Oberon Sauvignon Blanc from Napa Valley. "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 to the mouth-feel" says Tony. "For the 2007 vintage, we picked some of the fruit at the early stages of ripeness when the acidity was high and the flavors were leaning toward green apple and tart kiwi. To layer in flavors of melon and pear and give the wine it's beautiful perfume and floral aromatics we allowed some fruit to more fully ripen. We used both cold tank fermentation and 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."

### ***About Oberon***

Oberon wines begin in the great vineyards of Napa Valley. Winemakers, Tony Coltrin and Rob Mondavi, nurture exceptional fruit from the classic Oakville, Rutherford and Stags Leap appellations, and from Napa's emerging sub-appellations. The results? Oberon Cabernet Sauvignon is velvety with blackberry and dark plum flavors. Oberon Merlot is ripe with blueberries and chocolate. Oberon Sauvignon Blanc is crisp, fruity and refreshing. So, even if you cannot be in Napa Valley, with Oberon you can Taste the Essence of Napa Valley.