Napa Valley’s 2006 grape growing season was nearly textbook, marked by consistently outstanding, high-quality, abundant crops. Bloom and set-on-the-vine occurred a few weeks later than usual because of cool and wet weather that lasted well into Spring, but by June the vines were back on track. In mid-July, a record-setting heat wave lasted about ten days, but due to the earlier delays, the damage to the grapes was nearly non-existent. In fact, most growers agree that the heat helped where they should be in a “typical” growing. Some growers feared that if the heat-wave continued into August the harvest schedule would be extremely tight, but the weather returned to normal and the grapes were able to ripen in ideal conditions until harvest began in early September.

Vineyards

We sourced grapes throughout the Napa Valley appellation to accomplish the desired layering of flavors in our Oberon Merlot. Blending fruit from classic and emerging appellations, including Rutherford, Oakville, Stags Leap, Atlas Peak and Wooden Valley, allowed us to take advantage of both the volcanic hillside soils and the deeper alluvial soils of the Valley floor. With the diversity of flavors, we were able to create a well-rounded mouthful of wine.

Winemaking

To naturally soften tannins and enhance varietal complexity, we gave the wine 28 days of skin contact. We then pressed the wine and transferred it to French oak barrels to undergo a long malolactic fermentation for roundness and depth. Blending in the Cabernet Sauvignon added interesting nuances to the lush berry flavor profile of the Merlot.

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 Merlot is ripe with blueberries and chocolate. Oberon Cabernet Sauvignon is velvety with blackberry and dark plum flavors. Oberon Sauvignon Blanc is crisp, fruity and refreshing. Taste the Essence of Napa Valley.