

Silverado

VINEYARDS

2015

CHARDONNAY

ESTATE GROWN | CARNEROS DISTRICT



91 PTS

JAMES SUCKLING.COM

VARIETAL COMPOSITION

100% Chardonnay

VINEBURG VINEYARD (49%)

This sandy, gravelly site was formerly an apple orchard suggesting good fruit flavors, and the constant breeze off of nearby San Pablo Bay means that bracing acidity can be retained in the wine, even at high sugar levels.

FIRETREE VINEYARD (51%)

Steep, 30 to 50 degree slopes of sandstone and shale and a nearly constant cold wind from the San Pablo Bay make this a classic site for Chardonnay.

HARVEST DATES

August 23rd & 31st, 2015

WINEMAKING NOTES

100% Barrel Fermented: 54% in 60 gallon French oak barrels, 20% in 75 gallon stainless steel barrels, 26% 500L French oak barrels. Oak barrels were stirred once a week and stainless steel barrels were stirred twice a week for 7 months of barrel aging. 72% of the blend completed malolactic fermentation.

ALCOHOL/TA/PH

14.3%/6g/3.33

RESIDUAL SUGAR

.10%

BOTTLED

August 2016

