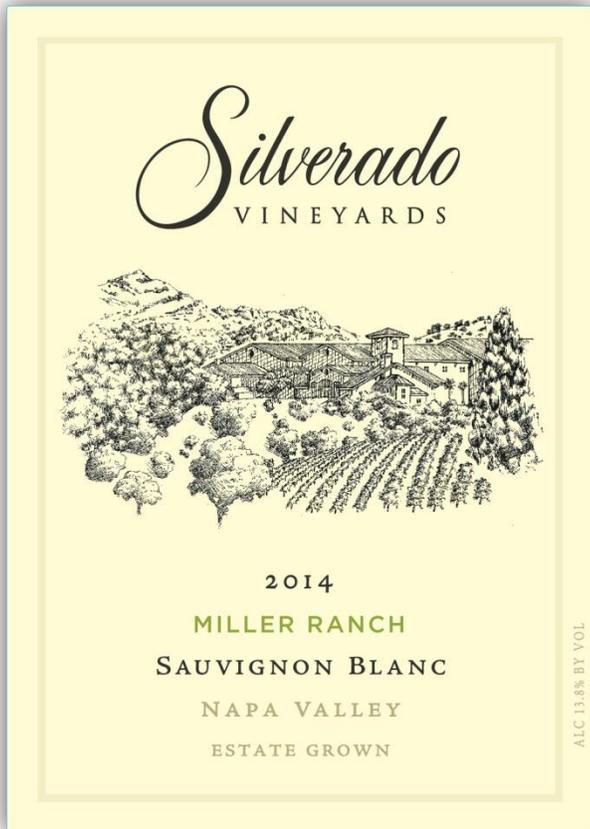


2014 NAPA VALLEY SAUVIGNON BLANC MILLER RANCH



In 1981, Ron and Diane Miller established Silverado Vineyards to begin making wines from the historic sites that comprised their estate. Their ranches were first planted to vineyards by Napa pioneers between 1865 and 1895. Each played an important role in establishing the reputation of their appellations: Carneros, Coombsville, Yountville, Soda Creak Canyon and Stags Leap District. The beautiful fruit from these six vineyards is the exclusive source of Silverado Vineyards' Estate and Single Vineyards wines -- the Miller family's best expression of the Napa Valley they love and admire.

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VINEYARDS

MILLER RANCH, YOUNTVILLE (95%)

Located west of the Napa River and south of Yountville is the Miller Ranch Yountville Vineyard, noted for its Sauvignon Blanc and Semillon. Here the soils are silty, cool and deep, perfect for aromatic white wines. Open to the south, the vineyard enjoys the benefit of breeze and fog off the bay.

SODA CREEK VINEYARD (5%)

Three miles west into Soda Canyon, Silverado's Soda Creek Vineyard produces fruity Sauvignon Blanc, rich Sangiovese from the steep and cobbled soil and also an old-clone Zinfandel on this property.

VARIETAL COMPOSITION

96% Sauvignon Blanc
4% Semillon

VINTAGE NOTES

A series of warm days and cool nights pushed Napa Valley's vintners and growers across the annual harvest finish line by the third week of October. This year's harvest will go down as one of the earliest ever in Napa Valley and it will also be noted for near-perfect weather throughout the growing season, resulting in fairly abundant and very high quality crop. In spite of the drought, vintners are using words like, "quality," "depth of flavor" and "excellent" to describe their expectations for the 2014 vintage. Many are also using "good fortune" among the blessings they are counting in a season where Mother Nature threw a curveball.

HARVEST DATES: August 22 – September 4, 2014

ALCOHOL:	13.5 %
T.A./pH	5.60g/L/3.22pH
BOTTLED:	May 2015
CASE PACK:	12/750ml
SUGGEST RETAIL PRICE:	\$22.00

TASTING NOTES

Ripe tangerine, lime and orange peel essence. Light and bright with a smooth, silky texture and a juicy finish.