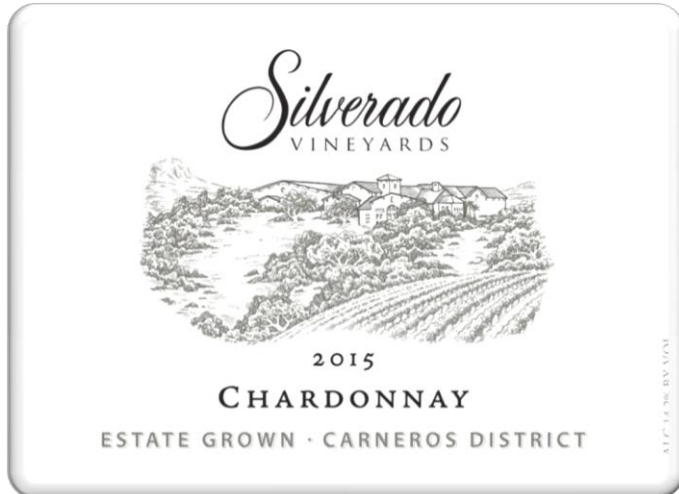


2015
CHARDONNAY
CARNEROS DISTRICT



In 1981, Ron and Diane Miller established Silverado Vineyards to make wine from the historic vineyards of their estate. Napa pioneers first planted these ranches to vines between 1865 and 1895. Each vineyard played an important role in establishing the reputation of their growing area: Carneros, Coombsville, Yountville, Soda Creek Canyon and Stags Leap District. The beautiful fruit from these six vineyards is the exclusive source of Silverado Vineyards' Estate and Single Vineyard wines --- the Miller family's highest expression of the Napa Valley they love and admire.

MEDIA CONTACT:
Amanda Haynosch
pr@silveradovineyards.com
707.259.6636

silveradovineyards.com

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.

VARIETAL COMPOSITION

100% Chardonnay

VINTAGE NOTES

The 2015 growing season in Napa Valley started out with unseasonably warm temperatures in the late winter and early spring. This resulted in an early bud break and bloom. Colder temperatures in May (during the peak of bloom) caused uneven fruit set which ultimately resulted in much smaller crop in 2015, compared to both average yields and also the three abundant years that preceded it. As a result, winemakers worked hand-in-hand with vineyard crews and also employed new technologies, like optical sorting, to ensure they picked and crushed only the best quality grapes. The harvest was one of the earliest on record in Napa Valley, beginning on July 22 with the picking of grapes for sparkling wine, and concluding for most all vintners and growers in the valley by mid-October. While ongoing drought was of great concern to farmers around California, Napa Valley received 75% of normal rainfall for the water year, bringing far fewer water concerns for Napa Valley's vintners.

HARVEST DATES:

August 23rd & 31st, 2016

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 blend completed malolactic fermentation.

ALCOHOL/TA/PH: 14.3%/6g/3.33

RESIDUAL SUGAR: .10%

TO BE BOTTLED: August 2016