

Silverado

VINEYARDS



2016 ESTATE GROWN CHARDONNAY LOS CARNEROS

VINEYARDS

Vineburg Vineyard (66%) – 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 (45%) – 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.

VINTAGE

The near-perfect 2016 growing season started early, saw ideal weather conditions throughout and wrapped up as the valley's first significant fall rainstorm arrived on October 14. Thanks to a relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness.

TASTING NOTES

Aromas of poached pear and baked apples. Medium body, sweet fruit flavor notes, silky texture and mineral backbone from entry through the finish line.

WINEMAKING

100% Barrel Fermented:

52.5% in 60 gallon French oak barrels (40% new)

38.5% in 75 gallon stainless steel barrels

9.0% 500L French Oak barrels (40% new)

7 months barrel age in 22% new oak (factoring in s/s portion overall, the percentage of new oak in the blend = 22%). Oak barrels were stirred once a week and stainless steel barrels were stirred twice a week for 6 months.

HARVEST DATES | September 13 – 22, 2016

VARIETAL COMPOSITION | 100% Chardonnay

ALCOHOL | 14.6% by volume

TA | 5.48 g/L

PH | 3.43 pH

WINEMAKER | Jon Emmerich

PR | Amanda Haynosch
pr@silveradovineyards.com