

Silverado

VINEYARDS



2017 ESTATE GROWN CHARDONNAY LOS CARNEROS

VINEYARDS

Vineburg Vineyard (61%) – This sandy, gravelly site was formerly an apple orchard suggesting good fruit flavors, and the constant breeze off nearby San Pablo Bay means that bracing acidity can be retained in the wine, even at high sugar levels.

Firetree Vineyard (39%) – 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

Every vintage tells a story and Napa Valley's 2017 is no exception. From abundant winter rains to cool spring weather, warm summer temperatures and October's wildfires, this vintage may be more memorable than most. Plentiful winter rains helped refresh our groundwater and the vines and led to a cool, mild spring. An unusual hailstorm in early June had little effect on the overall crop. Due in part to these warmer temperatures, 90% of Napa Valley's grape tonnage was harvested before the wine country wildfires started on October 8. Although the fires were a terrible human tragedy, taking lives and destroying property, the Napa Valley wine industry, its wineries and its vineyards were largely spared.

WINEMAKING

100% Barrel Fermented: 46% in 60-gallon French oak barrels,
32% in 75-gallon stainless steel barrels, 22% in 500L French Oak barrels
Aged in barrel for 8 months barrel age in 20% new French oak
All barrels were stirred once a week for 6 months.
16% of blend completed malolactic fermentation.
Average Brix at Harvest: 23.5 degrees

HARVEST DATES		September 3 rd – 10 th , 2016
VARIETAL COMPOSITION		100% Chardonnay
ALCOHOL		14.5% by volume
TA		5.35 g/L
PH		3.47 pH
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