



2009 ESTATE CHARDONNAY
Napa Valley

Technical Information

Harvest Date:	September 4 - 21, 2009
Varietal Composition:	100 percent Chardonnay
Appellation:	Napa Valley
Vineyards (all Estate):	49 percent Miller Ranch 36 percent Firetree Vineyard 15 percent Vineburg Vineyard
Bottling Date:	June 2010

Vintage Notes: Compare the nearly thirty days of intense frost from spring 2008 to the fewer than five frost incidents in 2009, the start to the vintage was much less eventful for growers who were able to sleep nights not worrying about the threat of frost—or the lack of water to combat it if it came. Late spring rains delayed irrigation needs and the warm spell in June helped curtail excessive canopy development. The nearly 14 days of 100°f plus temperatures that mark a typical growing season, 2009 counted perhaps only four or five overall, again helping to reduce demand for water when the resource was relatively scarce.

Winemaking Notes: Average harvest sugar was 22.4 Brix. The juice was fermented in French oak (96%) and stainless steel barrels (4%). Of the oak barrels used, 22% were new French. Wine was aged in barrels over 6 months, during which the lees were stirred once a week. 45 percent of the blend completed malolactic fermentation.

Analysis: Alcohol, 13.8 percent; titratable acidity, 5.37 g per L; pH, 3.59; residual sugar, dry.

Tasting Notes: Consistent with Silverado's retro-California style of Chardonnay, this wine has aromas of citrus, vanilla, pineapple with floral undertones and a crème brûlée note to the oak and malolactic component. A light to medium body with vanilla, citrus and apple flavors round out the moderately long finish.

Suggested Retail Price: \$25.00