



**2008 CHARDONNAY  
Technical Information**

<b>Harvest Date:</b>	August 26 to September 13
<b>Varietal Composition:</b>	100 percent Chardonnay
<b>Appellation:</b>	Napa County
<b>Vineyards (all Estate):</b>	55 percent Miller Ranch 23 percent Vineburg Vineyard 22 percent Firetree Vineyard
<b>Bottling Date:</b>	June 2009
<b>Release Date:</b>	March 2010

**Vintage Notes:** The New Year began with storms that brought high winds and heavy rains to the valley, but precipitation soon became scarce and for the second year in a row, Napa Valley received little more than 60% of its normal rainfall. The spring season was one of the driest on record. Warm spring days pushed vines out early, and the persistent frigid, dry air during the nights created conditions for the longest frost period in decades. Then within the same week that many had been irrigating for frost protection, a multi-day heat spike brought early season temperatures into the triple digits just as the vines were beginning to flower and set fruit. After the fruit set, fewer clusters with smaller berries appeared to be the norm in our vineyards. Though the summer continued with cooler temperatures, harvest started just a little ahead of normal due to the early vine development in the spring. The harvest was condensed. Low crop yields and good weather helped us finish harvest by October 1st.

**Winemaking Notes:** Harvested at 22.5 Brix. 100% Barrel Fermented. 91% in 60 gallon oak barrels and 9% in 75 gallon stainless steel barrels. 6 months barrel age in 40% new oak - 95% French, 5% American. Barrels were stirred once a week for the entire barrel aging time. Overall Blend 95% French oak, 5 % American. 34% of blend completed malolactic fermentation.

**Analysis:** Alcohol, 13.75 percent; titratable acidity, 5.39 g per L; pH, 3.69; residual sugar, 0.05 percent

**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 brulee note to the oak component. A light to medium body with vanilla and apple flavors round out the moderately long finish.

**Suggested Retail Price:** \$25.00