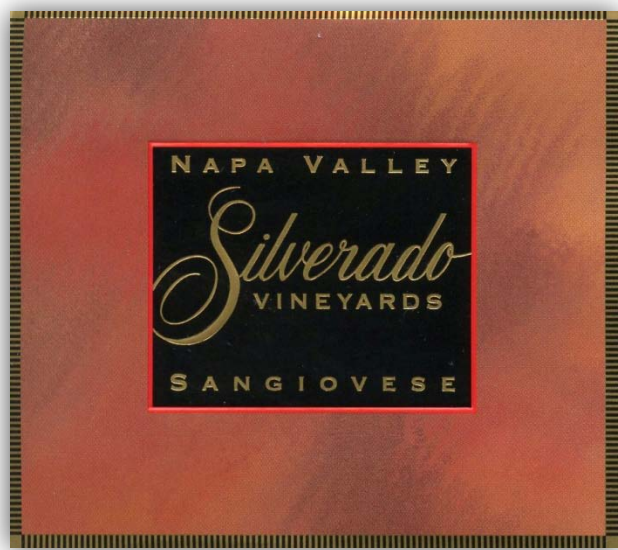


# 2006 NAPA VALLEY SANGIOVESE



*In 1981, Ron and Diane Miller established Silverado Vineyards in the heart of Stags Leap District. Over the years, they expanded their estate to include six distinctive vineyards in the Napa Valley and Carneros. The beautiful fruit from these ranches is the exclusive source of Silverado Vineyards' Estate and Single Vineyard wines.*

Silverado Vineyards  
6121 Silverado Trail  
Napa CA 94558  
(t) 707.257.1770  
(f) 707.257.1538  
silveradovineyards.com

## VINEYARDS

### SODA CREEK VINEYARD (94%)

Three miles up a narrow winding road from the famous Soda Canyon Store, Silverado's Soda Creek Vineyard produces rich and spicy Sangiovese from the steep and cobbly soil. The character of this vineyard site allows Silverado to produce a rich, flavorful wine.

### STAGS LEAP VINEYARD (6%)

On land that has supported vines since the 1880s, our vineyard was the third property planted in what became the Stags Leap District, and fruit from this property helped establish the area's reputation in the 1970s. This vineyard stretches across the rocky terraces and gentle slopes between the Silverado Trail and the Napa River. It displays all the ripe and complex fruit, supple texture, and solid structure that helped define the District.

## VARIETAL COMPOSITION

94% Sangiovese

6% Cabernet Sauvignon

## VINTAGE NOTES

The 2006 growing season began with an abundance of rain which was combated by seasonal cover crops that stabilized soils in vineyards. Gray skies and cool, wet weather delayed budbreak by a few weeks, but also kept frost at bay. By early June, the sun came out and vines began to bloom and set fruit. In mid-July, a record-setting heat wave lasted about 10 days. Whatever grapes may have been sunburned were removed during the normal post-veraison cluster thinning. Seasonal and somewhat cooler weather returned in August. The mild weather pattern continued throughout harvest, allowing for moderately paced and deliberate ripening and a long harvest period.

**HARVEST DATES:** October 9-26

**AVERAGE BRIX:** 27.2°

## WINEMAKING NOTES

After a 12-day fermentation, during which the grape skins were left on the wine for extended maceration, the wine was drained from the tank and the remaining grapes were pressed.

**BARREL AGING:** 11 months  
French Oak (3% new)

**BOTTLED:** June 2008

**ALCOHOL:** 14.4%

**T.A.:** 5.11g/L

**pH:** 3.70

## TASTING NOTES

There are abundant aromas of perfectly ripe cherry, earth, vanilla, green tea and clove. The wine is loaded with flavors of juicy cranberry fruit on the palate, and caramel on the finish.