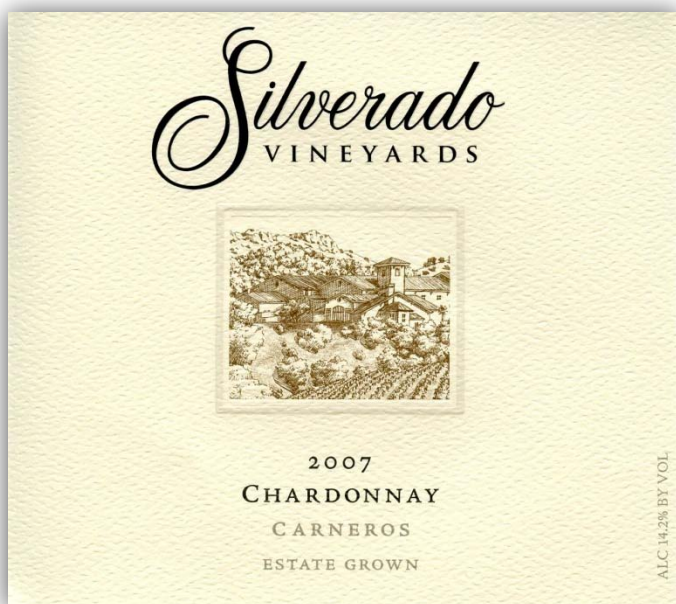


# 2007 CARNEROS CHARDONNAY



*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  
[www.silveradovineyards.com](http://www.silveradovineyards.com)

## VINEYARD

### VINEBURG VINEYARD (100%)

Formerly an apple orchard, this Carneros vineyard has sandy, gravelly soil and is cooled by the constant breeze off the nearby San Pablo Bay. The cool maritime conditions ensure that bracing acidity is retained in the wine when the grapes reach ripeness.

## VARIETAL COMPOSITION

100% Chardonnay

## VINTAGE NOTES

The year began dry with some very cold days and single-digit nighttime temperatures. The season continued dry, with about 60 percent of normal precipitation throughout the appellation. Temperatures were warmer than average as winter continued into spring with resulting earlier budding, bloom and set in the vineyards across all varieties. The growing season continued on the mild to cool side, with few days topping 100 degrees, even in the warmest locations. A heat spike around the Labor Day holiday added the boost of sugar development that growers were looking for to complement the excellent acid structure developed in the white varieties.

**HARVEST DATES:** September 5 - 8

## WINEMAKING NOTES

The grapes were picked at an average of 23.8° brix. After pressing, fermentation took place in entirely traditional 60-gallon French oak barrels (14% new) and 75-gallon stainless-steel barrels. The wine was aged for seven months, during which time the lees were stirred once a week in the oak barrels and twice a week in the stainless-steel barrels. Only two percent of the wine was allowed to complete malolactic fermentation.

**BARREL AGING:** 52% French oak. 48% stainless steel  
**CASE PACK:** 12/750ml  
**CASES PRODUCED:** 944  
**ALCOHOL:** 14.2%  
**T.A.:** 5.5g/L  
**PH:** 3.63  
**BOTTLING DATE:** July 2008  
**RELEASE DATE:** July 2009

## TASTING NOTES

Yellow straw color. Intense aromas of honeysuckle, cantaloupe, orange blossom, mineral and ripe green apple. On the palate, it has good weight and citrusy flavors with a vibrant acidity. A long finish with lingering mineral and citrus zest flavors.