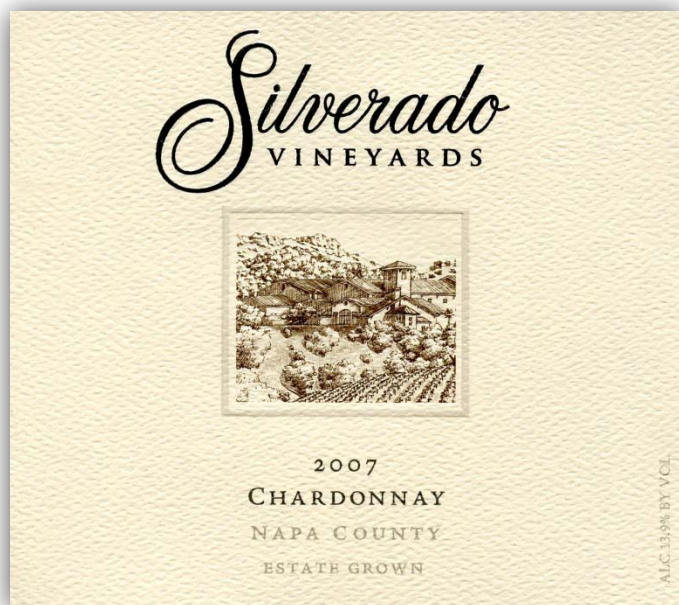


2007 NAPA COUNTY CHARDONNAY



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.

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ESTATE VINEYARDS

MILLER RANCH VINEYARD (58%)

Located west of the Napa River and south of Yountville, is the Miller Ranch Vineyard, noted for its fruity, spicy Chardonnay. Here the soils are silty, cool and deep, perfect for aromatic white wines. Open to the south, the vineyard enjoys the benefit of breeze and fog off the bay.

VINEBURG VINEYARD (24%)

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

FIRETREE VINEYARD (18%)

This vineyard has the steepest slopes of any of Silverado's properties. Unlike much of Carneros, whose soils are heavy clay, the soils here are light and derived from sandstone and shale. The winery uses permanent cover crop and extensive subsoil drainage to prevent erosion. Cooled by the constant wine and frequent fog from nearby San Pablo Bay, the vineyard provides well-structured and aromatic Chardonnay.

VARIETAL COMPOSITION - 100% Chardonnay

VINTAGE NOTES

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

HARVEST DATES: August 22 – September 8

AVERAGE BRIX: 22.9°

WINEMAKING NOTES

This wine underwent barrel fermentation before aging for seven months in oak, of which 21 percent was new. Lees stirring took place once a week for six months of the barrel aging period. Barrel aging took place in 97% French oak and 3% American oak. 56 percent of the blend completed malolactic fermentation.

BOTTLED: July 2008

CASE PRODUCED: 12,969

ALCOHOL/T.A./PH: 13.7% / 5.22g/L / 3.60

TASTING NOTES

Pale yellow color. Abundant fruit aromas of sweet yellow apple, honeydew melon and ripe citrus. Floral notes highlight the nose while aromas of vanilla and oak stay in the background. On the palate, light and refreshing – even sprightly! Lingering flavors on the finish tempt you back for another sip.