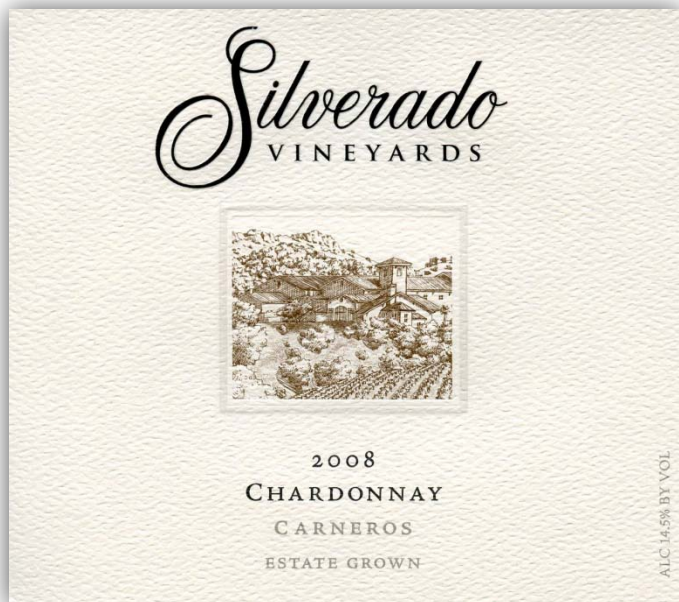


2008 CHARDONNAY CARNEROS



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

VINEYARDS

VINEBURG VINEYARD (100%)

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

VARIETAL COMPOSITION

100% Chardonnay

VINTAGE NOTES

Winegrowers across Napa and Sonoma met the challenges of a crazy weather year, harvesting fruit with incredible concentration which, by all accounts, is showing 2008 as a low-yielding, yet high-quality vintage. In contrast to 2007, the New Year began with intense storms that brought high winds and heavy rains to the region, but the precipitation soon waned and for the second year in a row, the valley received little more than 60% of its normal rainfall. The drier soils prompted vines to push out early, providing the "perfect storm" for frigid, dry air to create conditions for the deepest and longest frost period in decades. Within the same week that many had been irrigating for frost protection, vineyards were irrigated because of a multi-day heat spike that brought early season temperatures into the triple digits in many parts of the appellation and at the time that vines were beginning to flower, another time when fruit and vine development is particularly susceptible to extremes.

WINEMAKING NOTES

The Carneros Chardonnay is traditionally fermented in both 60 gallon French oak and 75 gallon stainless steel barrels. This vintage we felt the stainless barrels alone showed the best of the Vineburg Vineyard.

BOTTLED:	June 2009
ALCOHOL:	14.5%
T.A.:	5.14 g/L
PH:	3.70

TASTING NOTES

These stainless barrels highlight the vineyard aromatics of mineral and floral. The twice weekly stirring of barrels give the wine a creaminess on the mid-palate without introducing oak barrel flavors or aromas, keeping the focus on the attributes of the vineyard.