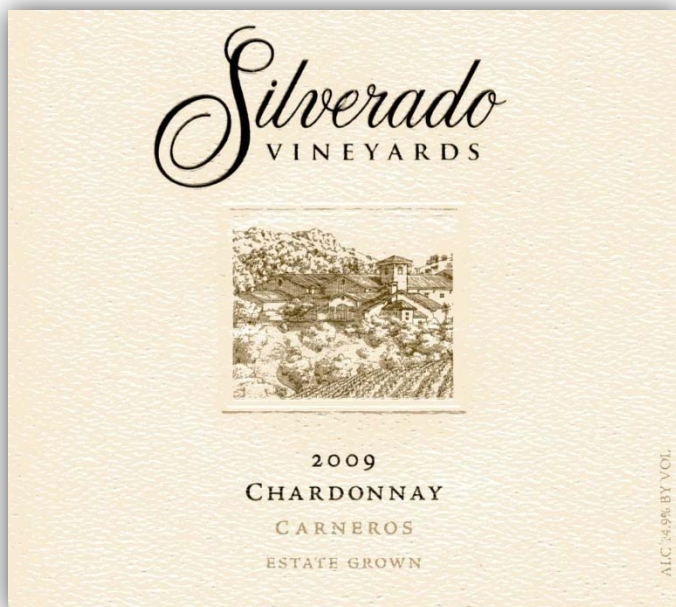


2009 CHARDONNAY CARNEROS



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.

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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

Compare the nearly thirty days of intense frost from spring 2008 to the fewer than five frost incidents in 2009, the start to the vintage was much less eventful for growers who were able to sleep nights not worrying about the threat of frost – or the lack of water to combat it if it came. Late spring rains delayed irrigation needs and the warm spell in June helped curtail excessive canopy development. The nearly 14 days of 100° F plus temperatures that mark a typical growing season, 2009 counted perhaps only four or five overall, again helping to reduce demand for water when the resource was relatively scarce.

HARVEST DATES: September 4- 21, 2009

WINEMAKING NOTES

Carneros Chardonnay is traditionally fermented in both 60 gallon French oak and 75 gallon stainless steel barrels. This vintage 48% of the blend was fermented in stainless steel barrels and the balance was fermented in French oak barrels (16% new). Aged for over 6 months in barrel, during which the lees were stirred twice a week in the stainless barrels and once a week in the oak barrels.

BOTTLED: June 2010

ALCOHOL/TA/PH: 14.9%/5.28g per L/ 3.55

TASTING NOTES

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