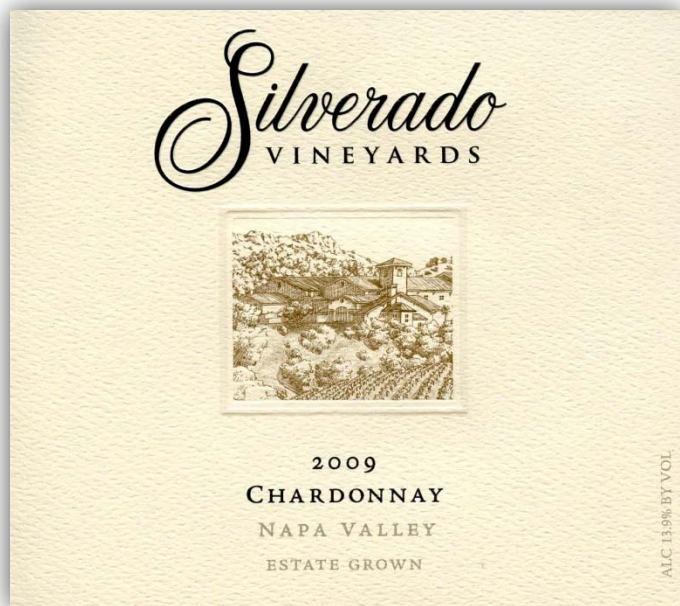


2009 ESTATE CHARDONNAY NAPA VALLEY



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

MILLER RANCH VINEYARD (49%)

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.

FIRETREE VINEYARD (36%)

This vineyard has the steepest slopes of any of Silverado's properties. Cooled by the constant wind and frequent fog from nearby San Pablo Bay, the vineyard provides well-structured and aromatic Chardonnay.

VINEBURG VINEYARD (15%)

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. 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

Average harvest sugar was 22.4 Brix. The juice was fermented in French oak (96%) and stainless steel barrels (4%). Of the oak barrels used, 22% were new French. Wine was aged in barrels of 6 months, during which the lees were stirred once a week. 45% of the blend completed malolactic fermentation.

BOTTLED: June 2010
ALCOHOL/TA/PH: 13.8%/5.37 gL/3.59

TASTING NOTES

Consistent with Silverado's retro-California style of Chardonnay, this wine has aromas of citrus, vanilla, pineapple with floral undertones and a crème brûlée note to the oak and malolactic component. A light to medium body with vanilla, citrus and apple flavors round out the moderately long finish.