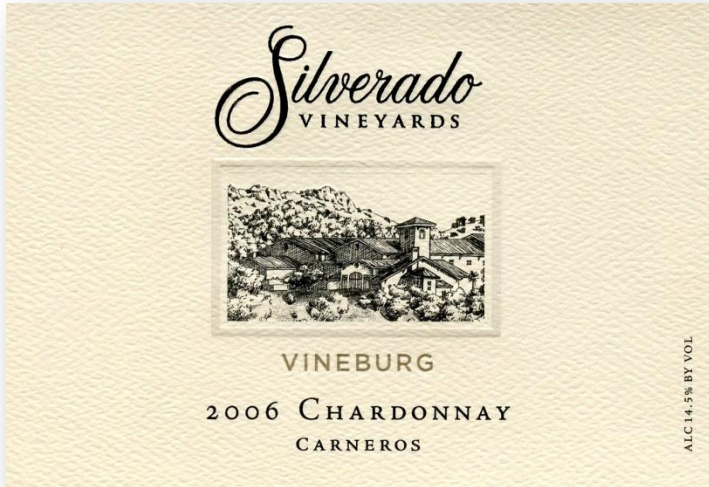


2006 CARNEROS CHARDONNAY VINEBURG VINEYARD



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%)

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

Flooding kicked off the New Year in Napa Valley, which made for splashy news headlines, but did little damage to dormant vines, as seasonal cover crops stabilized soils in vineyards and rain continued late into spring. Gray skies and cool, wet weather delayed bud break by a few weeks, but also kept frost at bay. By early June, the sun came out and vines began to bloom and set fruit. In mid-July, a record-setting heat wave lasted about ten days. Grapes that may have been sunburned were removed during the normal post-veraison cluster thinning. Seasonal and somewhat cooler weather returned in August. The mild weather pattern continued throughout harvest, allowing for moderately paced and deliberate ripening and a long harvest period.

WINEMAKING NOTES

The average sugar level for the Vineburg Chardonnay was 23.3° Brix when picked. After pressing, all fermentation took place in barrels, with 35 percent in traditional French oak barrels (3 percent new), with the lees stirred once a week. The balance was fermented in 75-gallon, stainless-steel barrels, with the lees stirred twice a week.

FERMENTATION:	3% completed malolactic fermentation
BARREL AGING:	5 months in French oak (3% new)
CASE PACK:	6/750ml
CASES PRODUCED:	4,833
ALCOHOL:	14.5%
TA.:	5.05g/L
PH:	3.76

TASTING NOTES

Our 2006 Vineburg Chardonnay has soft, pale yellow hues and fresh, bright orange and lemon citrus aromas with mineral and flint notes. Its medium to medium-plus body is nicely balanced by citrusy flavors, refreshing acidity and a long, lingering finish.