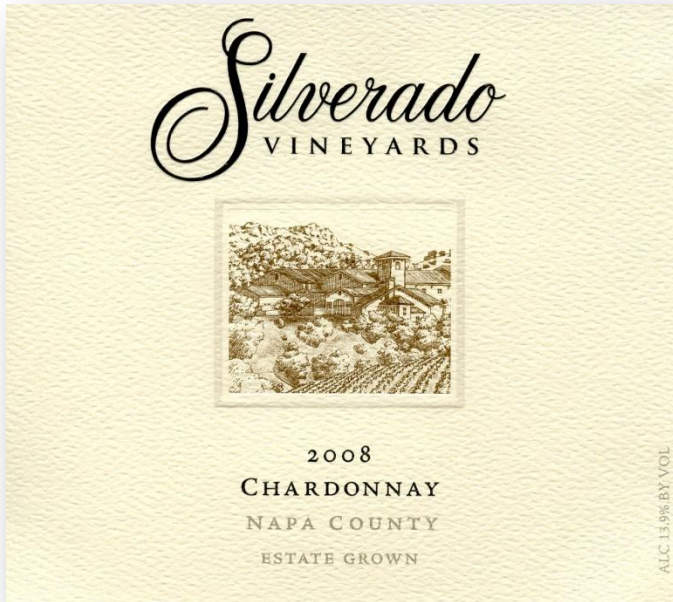


2008 NAPA COUNTY CHARDONNAY



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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VINEYARDS

MILLER RANCH VINEYARD (55%)

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 (23%)

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.

FIRETREE VINEYARD (22%)

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 wind and frequent fog from nearby San Pablo Bay, the vineyard provides well-structured and aromatic Chardonnay.

VARIETAL COMPOSITION

100% Chardonnay

VINTAGE NOTES

The New Year began with storms that brought high winds and heavy rains to the valley, but precipitation soon became scarce and for the second year in a row, Napa Valley received little more than 60 percent of its normal rainfall. Warm spring days pushed vines out early, and the persistent frigid, dry air during the nights created conditions for the longest frost period in decades. The harvest was condensed.

HARVEST DATES: August 26 to September 13

WINEMAKING NOTES

Harvested at 22.5 brix. 100 percent barrel fermented. 91 percent in 60 gallon oak barrels and 9 percent in 75 gallon stainless steel barrels. 6 months barrel age in 40 percent new oak - 95 percent French, 5 percent American. Barrels were stirred once a week for the entire barrel aging time. Overall blend is 95 percent French oak, 5 percent American. 34 percent of blend completed malolactic fermentation.

BOTTLED: July 2008
ALCOHOL/T.A./PH: 13.75% / 5.39g / 3.69

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 due to the oak component. A light to medium body with vanilla and apple flavors round out the moderately long finish.