

# 2008 NAPA VALLEY SAUVIGNON BLANC MILLER RANCH



*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, YOUNTVILLE (97%)

Located west of the Napa River and south of Yountville is the Miller Yountville Vineyard, noted for its Semillon and its fruity, spicy Sauvignon Blanc. 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.

### SODA CREEK VINEYARD (3%)

Three miles up a narrow winding road from the famous Soda Canyon Store, Silverado's Soda Creek Vineyard produces rich and spicy Sangiovese from the steep and cobbly soil. Silverado also grows an old-clone Zinfandel on this property.

## VARIETAL COMPOSITION

93% Sauvignon Blanc, 7% Semillon

## 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. Spring was one of the driest on record. Warm spring days resulted in early budbreak, and the persistent frigid, dry air during the nights created conditions for the longest frost period in decades. Then within the same week frost threat was at its greatest, a multi-day heat spike sent daytime temperatures into the triple digits just as the vines were beginning to flower and set fruit. After the fruit set, fewer clusters with smaller berries appeared with cooler temperatures, harvest started just a little ahead of normal due to the early vine development in the spring. Harvest was condensed with low crop yields.

**HARVEST DATES:** August 21–September 1

## WINEMAKING NOTES

The juice was inoculated with three distinct yeast strains that help release aromas specific to Sauvignon Blanc. Fermentation took place in stainless steel tanks set at 50 to 55 degrees Fahrenheit. To highlight the wine's intense aromatics the wine did not undergo any malolactic fermentation. The Semillon was blended to enhance the mouthfeel and balance acidity.

**BOTTLED:** February 2009  
**CASE PACK:** 12/750ml  
**ALCOHOL:** 13.7%  
**T.A. / PH / R.S.:** 6.90g/L / 3.14 / 0.24%

## TASTING NOTES

Brilliant pale straw color with hues of green. Intensely fresh aromatics that suggest orange blossom, lime, honeydew melon, juniper and minerals. Fresh flavor secho the aromas. Juicy citrus notes and lively acidity entice you to have another glass.