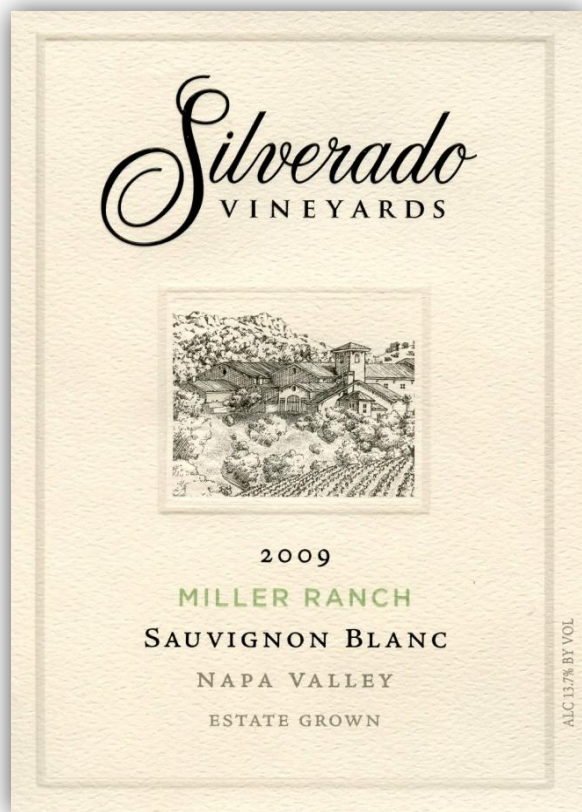


2009 NAPA VALLEY SAUVIGNON BLANC MILLER RANCH



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.

Silverado Vineyards
6121 Silverado Trail
Napa CA 94558
(t) 707.257.1770
(f) 707.257.1538
www.silveradovineyards.com

VINEYARDS

MILLER RANCH, YOUNTVILLE 98%

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 (2%)

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

92% Sauvignon Blanc, 8% Semillon

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: August 28 – September 2, 2010

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°F. 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 of acidity.

BOTTLED: February, 2010
CASE PACK: 12/750ml
ALCOHOL: 13.9%
T.A./pH/R.S. 6.28 g/L / 3.25 / 0.05%

TASTING NOTES

Intense aromas of lime, grapefruit and orange spiked with ginger and quinine. On the palate, juicy flavors with bright fresh picked tangerine flavors than linger on the finish.