



2018 CARNEROS ESTATE GROWN

# CHARDONNAY

## WINEMAKING

### VARIETAL COMPOSITION

100% Chardonnay

### HARVEST DATES

September 21 – 28, 2018

### BRIX AT HARVEST:

Average 23.6°

### FERMENTATION

12% stainless steel tank fermented

### 88% barrel fermented:

53% in 60-gallon French oak barrels;  
24% in 75-gallon stainless steel barrels;  
23% in 500L puncheons  
(75% French, 25% Hungarian)

45% completed malolactic fermentation

### BARREL AGING REGIMEN

Aged 7 months in barrel, 22% new oak  
**New oak profile:** 87% French, 13% Hungarian  
All barrels stirred once a week for 5 months

**PH:** 3.54 pH | **TA:** 5.20 g/L | **RS:** 0.15%

**ALCOHOL:** 14.8%

**PRODUCTION:** 4,147 cases (9L)

**FORMATS:** 375ml, 750ml

**SRP:** \$20 (375ml) | \$38 (750ml)

### WINEMAKERS

Jon Emmerich, Elena Franceschi

## HERITAGE

**VINEBURG VINEYARD (81%)** – Vineburg Vineyard is situated on the Carneros flats, south of Sonoma in the Los Carneros AVA. Silverado purchased the site in 1999, planting its first vineyards in 2000 on both sides of wetlands which the winery preserved. For complexity, five clones were planted on two types of rootstock, with closely-spaced vines to achieve a low yield per vine delivering intense flavors.

**FIRETREE VINEYARD (19%)** – Firetree Vineyard is tucked in the northeastern corner of the Los Carneros AVA, off a narrow road that winds through the hills between Browns Valley and Old Sonoma Road. The Firetree Vineyard site was originally part of the Napa Ranch granted to Salvador Vallejo by the Mexican government in 1838 and was acquired by Silverado 150 years later.

## SOILS + CLIMATE

Formerly an apple orchard, Vineburg Vineyard's sandy, gravelly site is now planted in soils of Huichica Loam, Wright Loam, and Riverwash. The constant breeze from San Pablo Bay allows bracing acidity to be retained in the wine at all sugar levels.

Firetree Vineyard's steep, 30- to 50-degree slopes of sandstone and shale create a classic site for Chardonnay, with soils of Bressa–Dibble Complex and Cole Silt Loam, complemented by the San Pablo Bay's cooling influence.

## VINTAGE

February saw abundant rains, with filtered light in spring and early summer. Bud break occurred late, but under ideal weather conditions, creating a plentiful, even fruit set. Summer brought generous sun and cooler marine influences, uninterrupted by major heat spikes. Extended fall sunshine and moderate heat allowed fruit to accumulate flavor complexity with gradual increases in sugar levels.

## TASTING NOTES

Aromas and flavors of golden delicious apple, lemon curd and stone. Vibrant acidity is balanced by a soft, round texture and a lemon meringue pie finish.

## CONTACT

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