



2019 CARNEROS ESTATE GROWN

CHARDONNAY

WINEMAKING

VARIETAL COMPOSITION

100% Chardonnay

HARVEST DATES

September 13 & 22, 2019

BRIX AT HARVEST:

Average 23.0°

FERMENTATION

60% stainless steel tank fermented

40% barrel fermented:

25% in 60-gallon French oak barrels;
60% in 75-gallon stainless steel barrels;
15% in 500L French puncheons

25% completed malolactic fermentation

BARREL AGING REGIMEN

Aged 9 months in barrel, 5% new oak

New oak profile: 100% French

All barrels stirred once a week for 2 months

PH: 3.42 pH | **TA:** 5.42 g/L | **RS:** 0.10%

ALCOHOL: 14.1%

PRODUCTION: 2,277 cases (9L)

FORMATS: 375ml, 750ml

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

WINEMAKERS

Jon Emmerich, Elena Franceschi

HERITAGE

VINEBURG VINEYARD (70%) – 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 (30%) – 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

The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The relatively mild finish to the season, not without its moments of unpredictability, helped to preserve freshness and finesse in the fruit with abundant hang time. All in all, exceptional fruit with bright acidity and ample texture.

TASTING NOTES

Pale straw color. Aromas of light tropical fruit and yellow apple with floral highlights. Medium-bodied with fresh, juicy fruit flavors of tropical citrus, pear and perfectly ripe apple. Nicely rounded edges give a light toasty softness to the moderately long, mineral-driven finish.

CONTACT

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