



2020 CARNEROS ESTATE GROWN

CHARDONNAY

WINEMAKING

VARIETAL COMPOSITION

100% Chardonnay

HARVEST DATES

August 28, 2020

BRIX AT HARVEST:

Average 22.7°

FERMENTATION

100% barrel fermented:

10% in 60-gallon French oak barrels;
55% in 75-gallon stainless steel barrels;
35% in 500L French puncheons

35% completed malolactic fermentation

BARREL AGING REGIMEN

Aged 6 months in neutral French oak barrels
All barrels stirred once a week for 2 months

PH: 3.48 pH | **TA:** 5.05 g/L | **RS:** 0.086%

ALCOHOL: 14.0%

PRODUCTION: 1,881 cases (9L)

FORMAT: 750ml

SRP: \$40

WINEMAKERS

Jon Emmerich, Elena Franceschi

HERITAGE

VINEBURG VINEYARD (98%) – 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 (2%) – 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 2020 season was an unusual one, much like the year itself. The winter was warm and dry with rain and cold weather appearing at the end of March. The mild spring season provided an early start challenged by COVID protocols but progressed successfully. Summer brought very cool mornings and warm days. This build up to harvest was interrupted by wildfires in late August and late September. The white and rosé wine harvest started in mid to late-August avoiding the full impact of the fires, resulting in excellent quality wines.

CONTACT

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