



2021 CARNEROS ESTATE GROWN

CHARDONNAY

WINEMAKING

VARIETAL COMPOSITION

100% Chardonnay

BRIX AT HARVEST

Average 24.5°

FERMENTATION

100% completed malolactic fermentation

BARREL AGING REGIMEN

Aged 14 months in French oak barrels, 33% new
All barrels stirred twice a week

pH: 3.39 | TA: 6.5 g/L | RS: 1.5 g/L

ALCOHOL: 14.6%

PRODUCTION: 3,000 6-pack cases

FORMAT: 750mL

WINEMAKER

Alison Rodriguez

HERITAGE

Los Carneros, located north of the San Pablo Bay, this region is known for its cool climate and moderate growing conditions. The daily fog limits the sunshine and is ideal for producing wines with balanced acidity and structure. This combined with heightened aromatics gives way to wines that are lush and tropical yet full of minerality and freshness.

VINTAGE

The 2021 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.

TASTING NOTES

Pale straw color. Aromas of light tropical fruit and fresh pear with lemon zest, fig, and notes of vanilla and spice. The palate is silky and refined with brown sugar and toffee notes though the finish.

CONTACT

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