



2022 CARNEROS ESTATE GROWN

CHARDONNAY

WINEMAKING

VARIETAL COMPOSITION

100% Chardonnay

BRIX AT HARVEST

Average 24.3°

FERMENTATION

100% Whole-cluster pressed
100% Completed malolactic fermentation
100% Barrel fermented

BARREL AGING REGIMEN

Aged 14 months in French oak barrels, 33% new
All barrels stirred bi-weekly

BARREL TOAST PROFILE

Mix of: light, light-long, medium-long, and m+

pH: 3.45 | TA: 6.8 g/L | RS: 3.66 g/L

ALCOHOL: 14.6%

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 winter of 2021-2022 had minimal rainfall, adding to drought conditions in Napa County. With mild winter and spring temperatures, budbreak was earlier than average. Summer was warm and dry, with above average temperatures in August and September, leading to an early and condensed harvest. The warm weather resulted in ripe fruit flavors and an early harvest. The white grape harvest was completed on September 12th.

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 through the finish.

6121 Silverado Trail, Napa, CA 94558 | (707) 259-6636 | SilveradoVineyards.com

