



2023 MILLER RANCH

SAUVIGNON BLANC

WINEMAKING

VARIETAL COMPOSITION

96% Sauvignon Blanc, 4% Semillon

BRIX AT HARVEST

Average 22.6°

VINIFICATION

94% stainless steel,
6% neutral French oak (4 months)

pH: 3.44 | TA: 5.7 g/L | RS: 1.14 g/L

ALCOHOL: 14.2%

WINEMAKER

Alison Rodriguez

HERITAGE

MILLER RANCH VINEYARD (100%) – Miller Ranch Vineyard is

south of Yountville, nestled between the Napa River and Hopper Creek.

The property was originally a wedding gift to David and Sarah Dunlap from Sarah's father, and was first planted to vine in the 1870s. Silverado Vineyards purchased the land and restored the vineyards for the estate in 1976.

SOILS + CLIMATE

Yolo Loam and Clear Lake Clay drained soils are silty, cool and deep -- perfect for aromatic white wines. Open to the south, the vineyard enjoys the benefit of bay breezes and fog which contribute to the wine's green citrus and melon notes and bright minerality.

VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Napa County and throughout the North Coast region. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to the harvest season beginning two weeks later than average which gave the grapes ample time to develop full flavors while maintaining vibrant acidity.

TASTING NOTES

Our 2023 Sauvignon Blanc is a bright and refreshing wine with aromas of stonefruit, lime, and mango. The palate offers abundant citrus flavors with orange blossom, mango, hints of pineapple and pear, and a crisp mineral finish.

CONTACT

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