

2019 VINEBURG VINEYARD | CARNEROS

CHARDONNAY

Winemaking

VARIETAL COMPOSITION

100% Chardonnay

HARVEST DATES

September 13, 2019

BRIX AT HARVEST

Average 23.2°

FERMENTATION

100% barrel fermented:

85% in 75-gallon stainless steel barrels 15% in 500L French oak puncheons

no malolactic fermentation

New oak profile: 100% French All barrels stirred once a week for 2 months

PH: 3.40 pH | **TA**: 5.42 g/L | **RS**: 0.135%

ALCOHOL: 14.4%

PRODUCTION

661 cases (9L); Bottled December 2020

WINEMAKERS

Jon Emmerich, Elena Franceschi

HERITAGE

VINEBURG VINEYARD (100%) — 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.

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.

VINITAGE

growing season was defined by copious raintall 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 helped to preserve freshness and finesse in the fruit. All in all, exceptional fruit with bright acidity and ample texture.

TASTING NOTES

Delicate aromas of green apple and bright minerality carry over to the palate, with ripe mandarin and honeydew melon. Light- to medium-bodied; the vibrant fruit and robust acidity create seamless texture and structure with great tension and length.

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