



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.

## TASTING NOTES

Pale straw color. Aromas of light tropical fruit and yellow apple with floral highlights. Medium-bodied with fresh, juicy fruit flavors of tropical citrus, pear and perfectly ripe apple. Nicely rounded edges give a light toasty softness to the moderately long, mineral-driven finish.

## CONTACT

Nora Feeley: [PR@silveradovineyards.com](mailto:PR@silveradovineyards.com)

6121 Silverado Trail, Napa, CA 94558 | (707) 259-6636 | [SilveradoVineyards.com](http://SilveradoVineyards.com)

