



2024 MILLER RANCH

SAUVIGNON BLANC

WINEMAKING

VARIETAL COMPOSITION

96% Sauvignon Blanc, 4% Semillon

BRIX AT HARVEST

Average 24.0°

VINIFICATION

93% stainless steel,
7% neutral French oak

pH: 3.50 | TA: 6.81 g/L | RS: 0.3 g/100ml

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 with contribute to the wine's green citrus and melon notes and bright minerality.

VINTAGE

The 2023-2024 growing season was a welcome textbook year in Napa Valley. Typical weather patterns throughout spring and summer were dotted with a few notable heat spikes, but abundant rainfall early in the season prepared the vines for the longer, warmer summer. The fruit from this harvest developed rich, intense flavors with balanced acidity - an early promise of phenomenal wines to come.

TASTING NOTES

Our 2024 Sauvignon Blanc is a bright and refreshing wine with aromas of grapefruit, lime, and stone-fruit. The palate offers abundant tropical flavors with notes of lemon zest and melon, lifted by crisp acidity and minerality on the finish.

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