



2023 CARNEROS ESTATE GROWN

CHARDONNAY

WINEMAKING

VARIETAL COMPOSITION

100% Chardonnay

BRIX AT HARVEST

Average 24.2°

FERMENTATION

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

BARREL AGING REGIMEN

Aged 18 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: 3.67 | TA: 5.51 g/L | RS: 1.29 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 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

The 2023 Carneros Chardonnay offers beautifully balanced fruit with richness imparted by time in French oak barrels. It displays an elegant profile of bright gala apple and lemon zest intertwined with vanilla crème and graham cracker notes. The finish is long and layered.

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