



2019 MILLER RANCH

SAUVIGNON BLANC

WINEMAKING

VARIETAL COMPOSITION

95% Sauvignon Blanc, 5% Semillon

HARVEST DATES

August 30 – September 4, 2019

BRIX AT HARVEST

Average 21.7°

VINIFICATION

Stainless-steel tank fermented 6 weeks,
0% malolactic fermentation

PH: 3.31 pH | **TA:** 5.52 g/L | **RS:** 0.04%

ALCOHOL: 13.6%

PRODUCTION: 21,823 cases (9L)

FORMATS: 375ml, 750ml

WINEMAKERS

Jon Emmerich, Elena Franceschi

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. The Miller family purchased the land and restored the vineyards for the Silverado 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 contributes to the wine's green citrus and melon notes and bright minerality.

VINTAGE

The beginning of the 2019 growing season was defined by copious rainfall 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 long, relatively mild finish to the season, not without its moments of unpredictability, helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. All in all, exceptional fruit with bright acidity and ample texture.

TASTING NOTES

Bright and lively, with light aromatics of ruby red grapefruit, pineapple, and melon. Honeydew, tangelo and lime sorbet flavors burst through this well-balanced wine with energetic acidity and a crisp, mineral finish.

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