



2017 NAPA VALLEY ESTATE GROWN

SANGIOVESE

WINEMAKING

VARIETAL COMPOSITION

100% Sangiovese

HARVEST DATES

September 29, 2017

BRIX AT HARVEST

Average 24.8°

MACERATION

Average 12 days

BARREL AGING REGIMEN

Aged 16 months in barrel, 20% new French oak

Overall oak profile:

85% in 60-gallon and 500L French oak puncheons, 15% Hungarian oak

PH: 3.47 pH | **TA:** 6.14 g/L

ALCOHOL: 14.6%

PRODUCTION

580 cases (9L)

WINEMAKERS

Jon Emmerich, Elena Franceschi

HERITAGE

SODA CREEK RANCH (100%) – Three miles up a narrow winding road from the famous Soda Canyon Store, among olive trees and pomegranate bushes, this vineyard produces rich and spicy Sangiovese with distinct character. This site was originally planted in 1883 by farmer and merchant Felix Borreo.

SOILS + CLIMATE

The Sangiovese hails from the steep and cobbly soil of the Soda Creek Ranch Vineyard. The vineyard benefits from perfect western exposures to the late afternoon sun. Colder temperatures, due to the altitude and the canyon shading, make for longer growing seasons which produce bright cranberry and cherry flavors in our Sangiovese.

VINTAGE

From abundant winter rains to cool spring weather, warm summer temperatures and October's wildfires, 2017 is a memorable vintage. Plentiful winter rains helped refresh our vines and led to a cool, mild spring. Due in part to these warmer temperatures, 90% of Napa Valley's grape tonnage was harvested before the wine country wildfires began. Based on Silverado's house wine style, we typically pick early and were fortunate to have 100% of our fruit harvested with no smoke impact.

TASTING NOTES

Aromas of Bing cherry, raspberry and dried herbs. This medium-bodied wine exhibits flavors of cranberry-raspberry scone, pluot, sweet paprika, and finishes with a hint of bright orange blossom.

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