



2012 Napa Valley Chardonnay



The Silenus 2012 Napa Valley Chardonnay was harvested at the peak of ripeness and gently whole-cluster pressed. After settling for two days the juice was moved to oak barrels for fermentation. During the first six months the lees were stirred twice a month to build complexity and mouthfeel. The wine was aged for 11 months in 40% new French oak and 60% neutral oak.

Tasting Notes:

The nose has elegant aromas of tropical fruit, pear and toasted almonds. The palate is rich with fresh pineapple, mandarin orange, caramel and cream with underlying flavors of toasted oak. The finish is long and pretty with continued hints of peach and vanilla.

Blend:

100% Chardonnay

❖ 100% Matthiasson Vineyard, Oak Knoll District

Specs:

Harvest date: September 9, 2012

Bottling date: August 7, 2013

Cases produced: 188

Bottle size: 750 mL

Titrateable Acidity: 5.51 g/L

pH: 3.70

Residual sugar: 0.7 g/L

Alcohol: 14.5%

Winemaker: Bradley Smith