



SILENUS

NAPA VALLEY

2014 Napa Valley Chardonnay



The Silenus 2014 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. This wine was lightly “oaked” in order to enhance the mid-palate flavors while still allowing the Chardonnay to express the complex and distinct flavors of its special vineyard located in the Oak Knoll District of Napa Valley.

Tasting Notes:

This wine dances with citrus, stone and tropical fruit and toasted oak. Aromas of toasted almonds, pineapple and crème brûlée dominate the nose. On the palate the wine has a rich mouth feel with tropical flavors of papaya and passion fruit enhanced by tasty butterscotch, all held together by an almost electric limey backbone. Vanilla and peach flavors persist on the finish. Wonderfully balanced. Rich yet refreshing.

Blend:

100% Chardonnay

❖ 100% Red Hen Vineyard, Oak Knoll District

Specs:

Harvest date: September 7, 2014

Bottling date: July 27, 2015

Cases produced: 235

Bottle size: 750 mL

Titratable Acidity: 5.9 g/L

pH: 3.42

Residual sugar: 0.1 g/L

Alcohol: 14.1%

Winemaker: Bradley Smith