



## 2017 Chardonnay Oak Knoll District of Napa Valley

The Silenus 2017 Chardonnay is grown in the Red Hen Vineyard near the winery in the Oak Knoll District of Napa Valley. The Red Hen Vineyard consistently produces complex and intriguing wines that fully showcase the unique Oak Knoll terroir of cool morning fog and mild mid-day temperatures which allow for the longest hang-time and flavor development in the Napa Valley.

The grapes were harvested at the peak of ripeness and gently whole-cluster pressed. After settling for two days, the juice was moved to French oak barrels, 30% new, for fermentation. The wine was aged "sur lie" or on the lees for a full 10 months to build complexity and mouth-feel. The barrel aging provided an elegant layer of oak flavor underlying the vibrant fruit flavors. The resulting wine has a fresh, bright fruit profile with a pleasant, rich viscosity.

### ***Tasting Notes:***

The wine is a beautiful golden straw color with aromas of fresh, green apples, peach, citrus and toasted vanilla. A creamy mouth-feel is highlighted by bright citrus, green apple, pear and lime with just a touch of passion fruit and vanilla. The finish is elegant and dry with persistent pear and oak flavors.

In addition to standard Chardonnay pairings, the 2017 Silenus Chardonnay will pair nicely with savory appetizers and creamy pasta dishes.

### ***Blend:***

100% Chardonnay, Red Hen Vineyard,  
Oak Knoll District of Napa Valley

### ***Specs:***

Harvest date: August 30, 2017  
Bottling date: July 16, 2018  
Cases produced: 600  
Bottle size: 750 mL  
Titratable Acidity: 6.64 g/L  
pH: 3.45  
Residual sugar: .3 g/L  
Alcohol: 14.1%  
Winemaker: Bradley Smith  
Retail Price: \$42

2019 Wine Enthusiast – 94 points & Editor's Choice  
2019 San Francisco Chronicle Wine Competition – Gold  
2019 Japan Sakura Wine Awards – Double Gold

