

SILVIA CELLARS



CHARDONNAY 2015

HISTORY

Silvia Cellars takes its inspiration from our Italian wine producing family heritage. Our mission is to produce a small number of high quality California wines from some of California's best vineyards. We have dedicated ourselves to making delicious, handcrafted wines from some of the finest appellations on the West Coast: California (Napa Valley, Sonoma County, Mendocino County, Amador County and Paso Robles). We take pride and joy in working hard to produce premium quality wines.

GROWING SEASON

The 2015 season started with winter showers followed by a warm, dry beginning of the new growing season, setting the stage for an early bud break. The vines awoke early because of warm spring weather. By the time the vines began to flower, we had some unusually cool weather which were alternating overcast days and heat waves continued through spring and summer, with a particularly hot period in late June, and an unseasonal rain in July. The weather stayed warm throughout the summer, keeping the vines running about three weeks early.

WINEMAKER COMMENTS

The 2015 Chardonnay has wonderful citrus, tropical fruit and white floral aromas. In the glass this vintage begins with tropical fruit aromas such as asian pear, and white peach. On the palate this wine is bursting with honey crisp apple, lemon and vanilla notes with refreshing and bright acidity. The extremely low yielding vineyard led to a wonderful concentration of flavor in the finished wine. This balanced Chardonnay matches ripe fruit flavors and seamless acidity with good structure and a sense of purity and finesse on the finish. A perfect wine for light summer fare; serve with white fish, oysters, and vegetarian entrees.



RELEASE DATE	June 2016
BLEND	100% Chardonnay
APPELLATION	North Coast, California
HARVEST DATES	September 2015
ALCOHOL	13.5%
BRIX	Average 23.5
PH	3.69
TA	0.60g/100mL
BARREL AGING	Stainless Steel Fermented with 3 months in neutral American oak;

