



SILENUS

2015 Napa Valley Chardonnay Red Hen Vineyards



The Red Hen vineyard located about mile south of the winery consistently produces very rich and complex wine. This wine is a limited production bottling of 100% Red Hen Vineyard Chardonnay with extended, 16-month, barrel aging.

During the first six months the lees were stirred twice a month to build complexity and mouth feel. This wine received a bit more oak aging than our normal Chardonnay in order to build up the flavor profile but still show off the expressive fruit flavors of this very special site.

Tasting Notes:

The wine has a golden straw color that pops on the nose with aromas of honeysuckle, fresh pineapple, lemon and toasted oak. It then leads into a lush creaminess on the palate, which is layered with complex flavors of ripe Jonagold apples, lemon, tropical fruits, crème brûlée and oak. It has a delightful lingering finish, which calls you back to the glass for another sip. I ended up drinking the entire glass before finishing these notes...

Blend:

100% Chardonnay
❖ 100% Red Hen Vineyard, Oak Knoll District

Specs:

Harvest date: Red Hen–August 25, 2015
Bottling date: February 10, 2017
Bottle size: 750 mL
Titratable Acidity: 5.46 g/L
pH: 3.47
Residual sugar: 0.9 g/L
Alcohol: 14.5%