



SILENUS

2015 Napa Valley Chardonnay



The Silenus 2015 Napa Valley Chardonnay is a blend of two great Napa Valley Chardonnay vineyards; Red Hen vineyard near the winery in the Oak Knoll District of Napa Valley and the Tognetti Vineyard in Napa Carneros. The grapes were 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 mouth feel. This wine was moderately “oaked” in order to enhance the flavor profile while still showing off the expressive fruit flavors of these very special vineyards.

Tasting Notes:

Welcoming notes of orange blossoms, toasty vanilla, melon and fresh pineapple greet the nose. Lovely tropical fruit with a touch of lime caress the palate with soft oak flavors of vanilla and caramel present in the background. The mouth-feel is rich with just a hint of butter. This wine is fruity and elegant while also being bold and pretty.

Blend:

100% Chardonnay

- ❖ 76% Red Hen Vineyard, Oak Knoll District
- ❖ 24% Tognetti Vineyard, Napa Carneros

Specs:

Harvest date: Red Hen–August 25, 2015;

Tognetti–August 28, 2015

Bottling date: August 29, 2016

Bottle size: 750 mL

Titrateable Acidity: 5.6 g/L

pH: 3.47

Residual sugar: 2.9 g/L

Alcohol: 14.1%