



SILENUS

2018 Chardonnay Oak Knoll District of Napa Valley Matthiasson Vineyard



Vineyard Notes:

The Silenus 2018 Chardonnay is grown in the Oak Knoll District of Napa Valley and comes from Steve Matthiasson's Linda Vista vineyard which showcases the unique Oak Knoll terroir of cool morning fog and mild mid-day temperatures allowing for the longest hang-time and flavor development in the Napa Valley. The Linda Vista vineyards produces Chardonnay that shows off the bright lemon and green apple fruit not commonly found in fruit from further North in the 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:

Our 2018 Matthiasson Vineyard Chardonnay has a clear and bright straw yellow color. The bouquet has beautiful flavors of perfectly ripened golden apples, yellow peaches and dried mandarin oranges. The palate of this wine has an extremely balanced mouth feel with moderate alcohol and refreshing and clean flavors of lemon meringue and hints of toasty vanilla. This chardonnay makes a perfect companion alongside a French style roast chicken.

Blend:

100% Chardonnay from the Matthiasson Vineyard in the Oak Knoll District of Napa Valley

Specs:

Harvest date: September 20, 2018

Bottling date: July 15, 2019

Bottle size: 750 mL

Titrateable Acidity: 6.02 g/L

pH: 3.43

Residual sugar: .3 g/L

Alcohol: 13%