



SILENUS

2019 Chardonnay Oak Knoll District of Napa Valley



Vineyard Notes:

The Silenus 2019 Chardonnay is grown in the Oak Knoll District of Napa Valley Red Hen Vineyard. The Red Hen Vineyard near the winery consistently produces complex and lush 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:

Our Chardonnay is a bright straw yellow color. The elegant nose starts with flavors of perfumed lemon blossom opening up in the glass to flavors of fresh tropical pineapple, apricots and lingering notes of brioche. The palate is creamy and exceptionally well balanced with flavors of mandarin, preserved lemon and hazelnuts. With each vintage, our Chardonnay proves timeless to its Oak Knoll roots. Enjoy this wine with a simple French-style roasted chicken and a light salad.

Blend:

100% Chardonnay from Oak Knoll District of Napa Valley

Specs:

Harvest date: September 9, 2019

Bottling date: June 10, 2020

Bottle size: 750 mL

Titrateable Acidity: 5.54 g/L

pH: 3.56

Residual sugar: .6 g/L

Alcohol: 14.5%