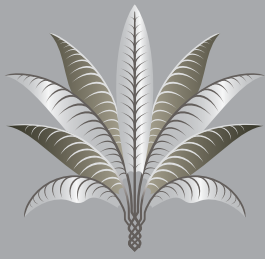


SILVER PALM CHARDONNAY

BEAUTY
IS IN
THE
DETAILS





SILVER PALM® CHARDONNAY

SILVER PALM 2009 CHARDONNAY



VINEYARDS

The grapes for Silver Palm Chardonnay come exclusively from California's North Coast American Viticultural Area (AVA), which includes Napa, Sonoma and Mendocino counties. The region is profoundly influenced by cool coastal air and fog from the Pacific Ocean, resulting in temperate vineyard microclimates ideal for the cultivation of Chardonnay.

VINTAGE 2009

Mother Nature was kind in 2009! Here on the North Coast, we had cool, mild weather, which caused grape ripening to develop slowly and evenly. This resulted in above average fruit quality and full, opulent flavors.

WINEMAKING

Silver Palm winemaker Melissa Bates has over 20 years' experience crafting exceptional California wines. Her longstanding relationships with leading North Coast grape growers enable her to secure small lots of grapes from outstanding Chardonnay vineyards.

Using cutting-edge and traditional artisan winemaking techniques, Melissa meticulously fashions this superb fruit into a chic and elegant Chardonnay.

WINEMAKER'S NOTES

For the premier release of our Chardonnay, I chose to present the varietal in a chic and elegant manner. By fermenting in stainless steel, I was able to preserve delicate fruit characteristics and avoid any overbearing flavors that an oak barrel might impart. Purpose-built to enhance the dining experience, this wine pairs exceptionally well with a wide variety of light fish and shellfish dishes.

Our debut Chardonnay glistens in the glass and greets the nose with the perfume of apple blossom and pear. On the palate, ripe flavors of white peach, Gravenstein apple and Meyer lemon glide seamlessly like a silk ribbon. A near flinty finish provides balanced acidity and leaves the palate yearning for another sip.

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TECHNICAL SPECIFICATIONS			
VARIETAL COMPOSITION	98% CHARDONNAY, 2% VIOGNIER		
PRIMARY GROWING REGIONS	63% Mendocino County; 37% Sonoma County (Alexander Valley and Bennet Valley)		
FERMENTATION	Stainless steel		
ALCOHOL	13.5%	pH 3.51	TA 0.61 g/100ml

