

# SILVER PALM<sup>®</sup>



2014

## CHARDONNAY

### TECHNICAL SPECIFICATIONS

#### VARIETAL COMPOSITION:

100% Chardonnay

#### PRIMARY GROWING REGIONS:

76% Mendocino

18% Sonoma

6% Napa

#### AGING:

Primarily stainless steel fermentation with some neutral French and American oak

ALCOHOL: 13.5%

TA: 0.49

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#### VINEYARDS:

The grapes for Silver Palm Chardonnay come exclusively from California's North Coast 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 crisp and soft Chardonnay.

#### VINTAGE NOTES:

On the heels of wonderful vintages in 2012 and 2013, winemaking teams are thrilled for another excellent year, even despite the ongoing drought. Moderate temperatures with minimal rain allowed for even ripening, and a mild winter and spring caused early bud break. 2014 is promising to produce wonderful wines.

#### TASTING NOTES:

Silver Palm 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. We chose to present the varietal in a chic and elegant manner. By fermenting primarily in stainless steel, we were able to preserve delicate fruit characteristics, while giving the wine a soft mouth feel. The Chardonnay will enhance the dining experience, pairing exceptionally well with a wide variety of light fish and shellfish dishes.

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