

# SILVIA

CELLARS



# CHARDONNAY 2019

## HISTORY

Silvia Cellars takes its inspiration from our Italian wine producing family heritage. Our mission is to produce a small number of high quality California wines from some of California's best vineyards. We have dedicated ourselves to making delicious, handcrafted wines from some of the finest appellations on the West Coast: California (Napa Valley, Sonoma County, Mendocino County, Amador County and Paso Robles). We take pride and joy in working hard to produce premium quality wines.

## GROWING SEASON

Following a wet spring, bud break occurred later than normal. Bloom was delayed, with some rain and high humidity occurring during that period. Optimal temperatures for powdery mildew led to high pressure, but all growers kept on top of the situation. The weather remained fairly moderate through most of the season, canopies were healthy, and the fruit ripened at a fairly predictable rate. Harvest timing was average, and began in mid-August, despite predictions that it would begin a week to 10 days after last year's starting date. The fruit quality for 2019 ranges from "good" to "outstanding."

## WINEMAKER COMMENTS

This wine was fermented in 90% in stainless steel tanks and 10% in neutral oak. The oak provides hints of vanilla and enhances the mouth-feel and the steel preserves the naturally vibrant fruit flavors inherent in this 2019 Chardonnay. The wine is refreshing with flavors of citrus, like tangerine and lemon with a lush mid-palate, blending into a long vanilla bean finish.

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2019

NORTH COAST  
CALIFORNIA

ALC. 13.5% / VOL.

CHARDONNAY

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|---------------|---|
| RELEASE DATE  | May 2019  |
| BLEND         | Chardonnay 100%   |
| APPELLATION   | Mendocino & Sonoma, North Coast   |
| HARVEST DATES | September - 2019  |
| ALCOHOL       | 13.5%   |
| BRIX          | Average 23.0  |
| PH            | 3.81  |
| TA            | 0.56/100mL  |
| CORK          | Natural from Portugal   |
| BARREL AGING  | Stainless Steel Fermented with 3 months in neutral American oak before bottling |

SILVIA CELLARS

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