

# SILVIA

CELLARS



## THREE BARRELS RED BLEND 2016



### HISTORY

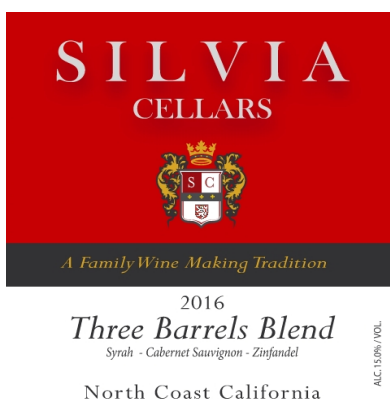
Silvia Cellars takes its inspiration from our Italian wine producing family heritage. Our mission is to produce a small number of high quality California wines from some of California's best vineyards. We have dedicated ourselves to making delicious, handcrafted wines from some of the finest appellations 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

The 2016 season started with rainfall and the winter has allowed the vines in the North Coast to develop strong roots and produce full canopies. This has really helped the vineyards in Sonoma Valley thrive through the late season heat that pushed our blend to ripeness after a long, cool summer of even and steady fruit maturation. We are pleased with the excellent flavor development, acid, and tannin balance that we will reap from this excellent vintage!

### WINEMAKER COMMENTS

This elegant 2016 Three Barrels red blend is our third vintage. This is a perfect blend of Syrah 60% a mix of Sonoma County and Mendocino fruit, Zinfandel 20% Dry Creek Valley and Cabernet Sauvignon 20% Suisun Valley. This vintage is big on the nose and long never lasting finish on the mouth. With a full mouth-feel of cherries, toasty oak, candied orange peel and roasted coffee beans. This beautiful wine is hand-picked and 80% barrels fermented in a 50% new French and American Oak, the remaining 20% was fermented in stainless. Our 2016 Three Barrels blend is an approachable wine and perfect pairing with almost everything from a light vegetable dishes to pairs perfectly with lasagna, grilled lamb or beef and strong cheeses. Enjoy our best vintage we made so far. SALUTE!



RELEASE DATE	September 2018
BLEND	Syrah 60% Zinfandel 20% Cabernet Sauvignon 20%
APPELLATION	50% Dry Creek Valley, 20% Suisun Valley, 30% North Coast
HARVEST DATES	September - 2016
ALCOHOL BRIX	15.0% Average 25.8
PH	3.71
TA	0.35/100mL
BARREL AGING	80% Barrels fermented in American and French oak and 20 % Stainless Steel Fermented

SILVIA CELLARS

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