

SILVIA

CELLARS



CHARDONNAY 2022



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 growing season was reported as predicted, the 2022 has produced memorable wines of great concentration and complexity. In the North Coast, the growing season began with ideal weather conditions through early summer, until an extended heat event beginning in late August accelerated the harvest and reduced yields for the chardonnay grape. Despite the year's twists and turns, consumers can expect to enjoy excellent wines from all the 2022 vintages.

WINEMAKER COMMENTS

In expressing the Silvia Cellars unique AVA blending technique, this Chardonnay presents tropical aromas of passion fruit, pineapple, and melon. On the palate, flavors of lime, and cucumber come through with floral tones and a slightly creamy yet lively mineral finish. This wine was 100% stainless steel fermented. This versatile wine pairs well with grilled fish, roasted vegetables, fresh green salads, and soft mild cheeses. Enjoy this wine SALUTE!

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2022

NORTH COAST
CALIFORNIA

CHARDONNAY

ALC. 13.5% / VOL.

RELEASE DATE	July 2023
BLEND	Chardonnay 100%
APPELLATION	Mendocino County North Coast
HARVEST DATES	September - 2022
ALCOHOL	13.5%
BRIX	Average 24.9
PH	3.66
TA	5.1 g/L
CORK	Natural from Portugal
BARREL AGING	Stainless Steel Fermented
PRODUCTION	598 Cases

SILVIA CELLARS

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