

## **2008 Silver Mountain Estate Chardonnay** *Organically Grown*

**The Wine:** 100% Chardonnay Alcohol: 14.1%

### **Tasting Notes:**

The delicious mineral quality of Santa Cruz Mountains Chardonnay with refreshing acidity. Apricot and butterscotch on the nose; stone fruits, mango and a hint of tropical pineapple on the palate, along with cardamom, vanilla and a light nutty pistachio.

### **The Mount Eden Clone:**

Silver Mountain's Estate Chardonnay is from the Mount Eden clone, brought from Burgundy (allegedly from one of Louis Latour's vineyards) by Paul Masson in the 1890's. Martin Ray planted the clone at his vineyard in the Santa Cruz Mountains (now Mount Eden Vineyards) in the early 1940's. It was with this clone that Martin Ray revolutionized the art of winemaking in California by using noble Burgundian varietals at a time when most wine was blended from inferior varieties. Martin Ray claimed that California could produce wine as good as that from France, and indeed he proved his point. The Mount Eden clone is still grown in a few vineyards in the Santa Cruz Mountains and elsewhere, while most vineyards today have planted higher yielding varieties. The typical yield for the Mount Eden clone is only one to two tons per acre, and the vines produce fruit with tiny berries. The resulting wine, as you will see with Silver Mountain's Chardonnay, is typically characterised by intense, concentrated fruit flavors and a balanced acidity. And, unlike most California Chardonnay, this wine benefits from aging (min. 3-5 years in the bottle). The 2007 drinks well now, and will age beautifully over the next couple of years.

### **The Certified Organic Vineyard:**

Silver Mountain's vineyard in the Santa Cruz Mountains, at 2100 feet elevation overlooking Monterey Bay, enjoys the cooling and moderating influence of a marine climate, with the rugged soils characteristic of the mountains. Warm summer days are balanced by cool nights to produce longer hang time and maximum fruit flavor.

Soil: Thin topsoil of sandy loam; underlying sandy soil and sandstone.

Planted in 1980-1982; farmed organically ever since; certified organic by the CCOF since 1990.

Trellising: Cordon-trained, spur pruned on vertical trellis.

Dry farmed (no irrigation).

### **Winemaker's Notes:**

Harvest date: 21 October, 2008

Must analysis: Brix 25.0; PH 3.49; Acid .5

Fermentation: Whole cluster press, juice chilled and settled before draining to barrels. Three different yeasts used for fermentation.

Barrels and Aging: 11 months in 30% French, 70% Eastern European, with periodic stirring

Bottling: Fined with bentonite, settled, racked, coarse filtered and bottled.

### **About Silver Mountain Vineyards:**

Visitors to Silver Mountain's mountaintop winery enjoy one of the most spectacular views in the Santa Cruz Mountains, looking out to Monterey Bay. Visitors can also enjoy the winery's Gold Medal-winning wines at its tasting room on Cannery Row in Monterey. Silver Mountain is known for its premium Pinot Noir, Chardonnay produced from its organically-farmed estate vineyard, and its Bordeaux blend Alloy. Handcrafted with a passion for quality, Silver Mountain's wines possess exquisite, complex flavors that are delicious now and also benefit from aging.

**For more information: Call the winery at 408-353-2278; email [info@silvermtn.com](mailto:info@silvermtn.com)  
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