



2017 SILVER Unoaked Chardonnay Monterey County

Tasting Notes

A light gossamer gold, the 2017 vintage opens with clean, fresh scents of kiwi, citrus zest and nectarine. A mineral character calls to mind the rock formations found inside caves. Crisp entry leads into a striking softness and creamy texture. The flavor of lemon squares offers a perfect balance, neither too tart nor too sweet. A faint smokiness is characteristic of wines made from grapes grown in windier stretches of Monterey County. The finish features traces of lemon and lime, filling the mouth with bright notes and lingering freshness.



The creation of this wine's crisp, fresh style starts with where we grow the grapes. Monterey County is an ideal place for making Chardonnay, with its dramatic weather, rugged beauty and rich character. Foggy mornings give way to bright sunshine, which is tempered by afternoon gusts of wind blowing off of Monterey Bay. This natural cooling leads to a longer growing season – grapes ripen more slowly, enabling us to create wine with greater complexity, vibrant natural acidity, and layers of aromas and flavors.

We build on this foundation in the vineyard with winemaking techniques designed to bring out SILVER's pure expression of Chardonnay. Fermentation and aging take place in a combination of stainless steel and small cement tanks imported from Burgundy, France. The concrete tanks are unlined, allowing the wine to "breathe" through a small amount of oxygen contact. They also give SILVER some of its distinct minerality, a quality that adds dimension to its lively freshness.

At every stage, our goal is to create Chardonnay that we believe could come from nowhere else. With no exposure to oak and made in neutral vessels, SILVER is directly shaped by the perfect growing conditions of Monterey County, showcasing the true essence of this varietal.

Charlie Wagner

- Charlie Wagner, Owner and winemaker

