



SILVER PEAK

V I N E Y A R D S



CABERNET SAUVIGNON

CHARDONNAY

PINOT NOIR

SAUVIGNON BLANC

CURRENT VINTAGE	2022	2022	2023	2024
APELLATION	North Coast	North Coast	North Coast	Lodi
FERMENTATION AND COOPERAGE	Fermented 12 days on the skins at 90°. Pumped over 3-4 times daily. 18 months in French and American oak barrels	Cool harvested followed by 12 hours on the skins. 30% barrel fermented. 100% malolactic, 12 months on the lees	6 day cold soak, open top tank fermentation at 85° with daily punchdowns. Aged 12 months in French and American oak barrels	Stainless steel fermentation at 55° to capture the grapefruit, lime and mineral flavors. Unoaked
WINEMAKER COMMENTS	Multi layered flavors of dark plums and blackberries; gentle tannins	Expansive nose, rounded citrus, pineapple and mango flavors	Brilliant ruby color, hints of dark fruit and herbs	Crisp flavors including fresh lime, soft herbs and a hint of minerality
ALCOHOL	13.5%	13.0%	13.0%	13.0%
PH	3.59	3.50	3.55	3.40
TOTAL ACIDITY	0.52%	0.60%	0.52%	0.68%
RESIDUAL SUGAR	0.30%	0.50%	0.59%	0.90%
UPC	6 84586 01113 3	6 84586 01112 6	6 84586 01117 1	6 84586 01115 7
SCC	1 684586011133 3	1 684586011126 5	1 684586011171 5	1 684586011157 9