



SILVER PEAK

VINEYARDS



CABERNET SAUVIGNON



CHARDONNAY



PINOT NOIR



SAUVIGNON BLANC



ZINFANDEL

CURRENT VINTAGE

2020

2021

2020

2021

2017

APPELLATION

North Coast

North Coast

North Coast

Lodi

Sonoma County

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

Stainless steel fermentation at 90°; daily pump over, 18 months in American oak barrels

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

Dark cherry, raspberry and spice wrapped in gentle oak

ALCOHOL

13.5%

13.0%

13.0%

13.0%

13.5%

PH

3.59

3.50

3.55

3.40

3.51

TOTAL ACIDITY

0.52%

0.60%

0.52%

0.68%

0.57%

RESIDUAL SUGAR

0.30%

0.50%

0.59%

0.90%

0.51%

UPC

6 84586 01113 3

6 84586 01112 6

6 84586 01117 1

6 84586 01115 7

6 84586 01119 5

SCC

1 684586011133 3

1 684586011126 5

1 684586011171 5

1 684586011157 9

1 684586011195 1