

PROFILE

COLLECTION

2022 SILHOUETTE CHARDONNAY

BLEND

100% Chardonnay

APPELLATION

Napa Valley

VINEYARD

100% Stanly Ranch Estate
Vineyard, Block 2A

TA

8.6 g/L

PH

3.14

HARVEST DATE

September 13th

COOPERAGE

50% new French Burgundian oak

ÉLEVAGE

14 months

ALCOHOL

14.5%



2022 SILHOUETTE CHARDONNAY

WINEMAKING

Silhouette is a limited production white wine worthy of a collector's cellar. This hallmark Chardonnay captures the Schlatter Family's vision of crafting an old-world style white wine from Napa Valley. Since the first vintage in 1993, we have selected our very best Chardonnay lots for the Silhouette bottling. This vintage is no exception. Sourced from the best Chardonnay block in the historic Stanly Ranch Vineyard on the Napa side of the Carneros AVA, our Silhouette is a uniquely captivating wine. Meticulously crafted using time honored old world techniques, the gentle native barrel fermentation allows for the full expression of the fruit, resulting in a wine that is elegantly balanced, refined, and complex.

Hand harvested at night to retain vibrant acidity, the grapes for Silhouette were whole cluster pressed to a temperature controlled stainless steel tank to settle the juice, then racked into French oak barrels the following day. The winemaking techniques were classic Burgundian—spontaneous native yeast barrel fermentation, gentle bâtonnage and natural malolactic fermentation. The wine was aged for 14 months on fine lees in 50% new French Burgundian oak barrels, and was racked once before bottling.

VINTAGE

The season started off with very little rain, leading to the 2nd year of drought conditions in Napa Valley and an early start to Harvest. While concerning in the long term, the drought of 2021 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor. The smaller yields per vine and smaller berry size will result in another amazing vintage from Napa Valley.

SENSORY IMPRESSIONS

The 2022 Silhouette is everything we love about great Chardonnay—bright, fresh, full, complex, long and delicious. Barrel fermented with native yeasts in the classic Burgundian style, the wine is unctuous and full while expressing the bright acidity of the cool Carneros appellation. Notes of dried apricot and orange peel, white rose petal and elder flower, hints of chamomile, crushed oyster shell, with barrel notes reminiscent of dulce de leche. Generous on the entry to the palate, with fresh acidity, the wine is plush while maintaining a linear focus creating great length on the palate. An excellent food companion, the wine is also stunning on its own and will continue to evolve over the next 10+ years.