TAKE A PEAK AT OUR NEW LOOK... BETTER YET, HAVE A TASTE!





SILVER PEAK



Cabernet Sauvignon

Cabernet Franc

Petit Verdot 2017

North Coast

Fermented 12 days

on the skins at 90°.

Pumped over 3-4

times daily. 18

months in French

and American oak

barrels

Multi lavered

flavors of dark

plums and black-

berries; gentle tannins

13.5%

3.59

0.52%

0.30%

6 84586 01113 3

1 684586011133 3









Zinfandel

Barbera

2014

Sonoma County

Stainless steel

fermentation at

90°; daily pump

over, 18 months in

American oak

barrels

CURRENT VINTAGE

Coldan	` .	V AA	1 111	COL	

FERMENTATION	1
AND	

APPELLATION

WINEMAKER	
COMMENTS	

COOPERAGE

ALCOH	.OL
	РΗ





UPC

2,00
\ SILVER PEAI
2017
CHARDONNAY North Coast
SP

CHARDONNAY

Chardonnay Viognier

2017

North Coast

Cool harvested

followed by 12

hours on the skins.

30% barrel

fermented, 100%

malolactic, 12

months on the lees

Expansive nose.

rounded citrus,

pineapple and

mango flavors

13.0%

3.50

0.60%

0.50%

6 84586 01112 6

1 684586011126 5

Pinot Noir Syrah

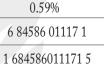
2017

North Coast

6 day cold soak, open top tank fermentation at 85° with daily punchdowns. Aged 12 months in French and American oak

barrels Brilliant ruby

color, hints of dark fruit and herbs	
13.0%	



SAUVIGNON BLANC

Sauvignon Blanc

Symphony

2017

North Coast

Stainless steel fermentation at 55° to capture the grapefruit and



Delicate flavors

and aromas of

green apples and

minerals

12.5%

3.43

0.61%

0.65%

6 84586 01115 7

1 684586011157 9



Dark cherry, raspberry and spice wrapped in

gentle oak 12 50%

13.370
3.51

