

STAGLIN

FAMILY VINEYARD

2012 ESTATE CHARDONNAY

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2014
<i>Harvest Dates</i>	September 13 - October 4, 2012
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months
<i>Oak</i>	65% new, 35% used
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	14.5%

Winemaker Tasting Notes



The ideal 2012 growing season was classic Napa Valley – great conditions during bud break through flowering got things off to a great start followed by a Goldilocks summer of “just right” days and cool, foggy nights. A nice warmer stretch from late July through mid-August helped ripen the ample crop and set-up the near perfect September stretch and October finish that gave the fruit the extended hang time we were hoping for. The grapes were picked in the cool early mornings to maintain their freshness, natural acidity and delicate flavors. We utilize traditional Burgundian winemaking techniques, while respecting the unique quality of the fruit our vineyard delivers. The grapes are hand sorted, whole cluster pressed and then barrel-fermented. Though we generally restrict malo-lactic fermentation to preserve acidity and crispness, this year we allowed a small portion to go through it for increased complexity. Finally, we aged this wine on its lees for ten months with regular ‘batonnage’ during the first seven months.

The pale gold color of the 2012 Staglin Chardonnay appears to almost sparkle and dance with dissolved jewels. The expressive nose of yellow peaches and lemon oil is lifted by floral notes of jasmine and honeysuckle with hints of mandarin orange marmalade, toffee and a sprinkle of gunpowder floating about. Balancing this is a creamy and finely textured palate that reverberates with a tight coil of liquid minerals and lively acidity that gives this wine gorgeous length and exciting complexity.