

# STAGLIN

FAMILY VINEYARD

## 2010 ESTATE CHARDONNAY

Napa Valley

<i>Release Date</i>	March 1, 2012
<i>Harvest Dates</i>	September 17—October 18, 2010
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	11 Months
<i>Oak</i>	62% new, 38% used
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	14.5%

### *Winemaker Tasting Notes*

The 2010 growing season was challenging, uneven and hard to predict with a wet and cool spring, a beautiful June, a foggier and cooler than normal summer that culminated in the seismic heat-spike of late August followed by two additional spikes in late-September and mid-October. As always, Richard and the crew were up for the challenge and presented me with fruit of a superb quality that earlier in the year I doubted possible. The one casualty of the vintage was yield – 2010 turned out to be our smallest crop ever. 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 again allowed a few lots to go through it for increased complexity and a touch of additional roundness. Finally, we aged this wine on its lees for eleven months with regular ‘batonnage’ during the first six months.



The cooler conditions of 2010 allowed for a straw colored Chardonnay that shows an admirable restraint, a beautiful finesse and wonderful minerality. It offers up an expressive nose of white flowers and tropical fruits intermixed with notes of kaffir lime and citrus rind. The clean, medium-bodied palate continues the citrus and tropical theme with a creamy interplay of key lime and banana cream pies tinged with notes of Madagascar vanilla and a wisp of toasty oak. The crisp finish makes this wine a pleasure to drink now, while a few years of age will undoubtedly add layers of richness.