

# STAGLIN

FAMILY VINEYARD

## 2013 ESTATE CHARDONNAY

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2015
<i>Harvest Dates</i>	August 22nd - September 10th, 2012
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months
<i>Oak</i>	55% new, 45% used
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	14.5%

### *Winemaker Tasting Notes*

Simply put, the 2013 growing season was spectacular. An early bud break was followed by an extended stretch of warm weather that promoted rapid early season development while the dry conditions limited vigor in the vines. Nearly ideal conditions during flowering resulted in a great fruit set. Very warm and dry weather continued through the late spring and into the early summer establishing compact vines. And just when we began to have a few concerns about the extended stretch of warm weather, daytime temps came down a bit starting in the midsummer almost as if we ordered them, nicely slowing down ripening and allowing flavors to develop more deeply. 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 malolactic fermentation to preserve acidity and crispness, this year we again allowed a few lots 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 elemental gold color draws you into the 2013 Staglin Chardonnay, and the powerful nose of ripe citrus, butterscotch and split Honeydew entices. But it is the oxymoronic exercise in weightless density of the smooth, richly balanced and unctuously textured midpalate that truly delivers. Refreshing wafts of spearmint and nutmeg give lift to a heady, saline inflected marmalade of “Cocktail” grapefruit and blood orange that liberally swirls into a palate of pureed white melons that finishes with just a touch of salty tang. Like a star going supernova, some additional time in bottle should allow the big core to expand and reveal more.