

# STAGLIN

FAMILY VINEYARD

## 2015 ESTATE CHARDONNAY

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2017
<i>Harvest Dates</i>	August 14th - August 28th, 2015
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months
<i>Oak</i>	54% new, 46% used
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	14.1%

### *Winemaker Tasting Notes*

2015 was yet another superb growing season despite some of the challenges we faced with periods of high heat and low humidity. Another warm and dry winter lead to what is becoming the normal 'early' budbreak which was primed and boosted by fortuitously timed February rains. The return to warm and dry early spring pushed us through flower and fruit set before the cool spell that affected others, so we saw healthy and normal yields which were left higher in the Chardonnay blocks to mitigate what we expected to be a warm summer and to continue our stylistic migration toward more freshness and brightness in these wines. The heat train was indeed full steam ahead throughout the summer giving us yet another early start to and compact window for the Estate Chardonnay harvest beginning 6 days earlier than in 2014 and finishing just two weeks later. 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. We nearly completely restricted malo-lactic fermentation to preserve acidity and crispness, but chose to allow a small percentage to go through it for a bit of increased texture and to balance the slightly higher acids. Finally, we aged this wine on its lees for ten months in roughly equal parts 'regular' and large format barrels again with periodic 'batonnage' during the first seven months but only in the regular format barrels to optimize the aromatic freshness of the wines.



The 2015 Staglin Chardonnay opens with wonderfully high-toned notes of perfectly ripe citrus, delicate spring flowers, finely powdered minerals with emergent hints of lemongrass, nutmeg and lightly toasted hazelnuts. Like Grace Kelly in Monaco or Jackie Kennedy in the White House, this wine is pure class and grace. It is exceptionally balanced with a tight yet deft texture and given verve by a resonant crystalline energy reminiscent of liquefied quartz. The elegant structure has beautifully sculpted and filigreed edges that give it length and presence with an abundance of poise. This wine is just a pleasure to drink!