STAGLIN
FAMILY VINEYARD

2016 ESTATE CHARDONNAY
Rutherford, Napa Valley

Release Date	March 1, 2018
Harvest Dates	August 18th - September 16th, 2016
Fermentation	100% Barrel Fermentation
Barrel Aging	10 Months, 500L & 600L puncheons
Oak	57% new, 43% used
Blend	100% Chardonnay
Alcohol	13.8%

Winemaker Tasting Notes

2016 was yet another superb growing season. Another warm and dry winter in what has become our extended drought led to what has become the normal 'early' budbreak which was again supported by fortuitously timed February rains. A relatively hot early season and start to summer pushed the pace and the expectation of an early harvest but a significant cooling shift occurred at the end of July, tapping the brakes enough for a more extended hang time allowing increased flavor development and a slightly later than expected start to the harvest. 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 still significantly restricted malo-lactic fermentation to preserve acidity and crispness, but allowed a slightly higher percentage to go through it to increase the texture and to build the mouthfeel a bit. Finally, we aged this wine on its lees for ten months in all large format barrels with only periodic 'batonnage' during the first five months to optimize the aromatic freshness of the wines.

At once delicate and powerful, the 2016 Staglin Chardonnay opens to reveal a citrus complex of Buddha's hand, galangal and kaffir lime leaf underlain by cut melon, firm stone fruits and fissured granite with flecks of damp limestone and subtle hints of spice. Like 300 thread-count Pima cotton sheets, this precise wine is cool, crisp and smooth with a lithe and engaging texture that just glides seamlessly from beginning to end.