

STAGLIN

FAMILY VINEYARD

2010 SALUS ESTATE CHARDONNAY

Rutherford, Napa Valley

<i>Release Date</i>	October 1, 2011
<i>Harvest Dates</i>	September 17—October 18, 2010
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	11 Months
<i>Oak</i>	58% new, 42% 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 was 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 some additional roundness and increased complexity. Finally, we aged this wine on its lees for eleven months with regular ‘batonnage’ during the first six months.

Sporting a vibrant chartreuse yellow color with glimmers of gold and green, the 2010 Salus Chardonnay presents a great interplay of exuberance and restraint. The nose is profuse with jasmine lifted and vanilla infused lychee and guava coated with a faint dusting of pulverized river rocks that draws you into the rich palate of pineapple-centric sweet tropical fruits energized and lengthened by a vibrant and tangy acidity of sour apple candies and preserved lemon rinds framed by enticing notes of toasty oak. Wonderfully fresh now but with the potential to age compellingly.

Proceeds from the sale of each bottle of Salus wine support mental health research

