

# STAGLIN

FAMILY VINEYARD

## 2005 ESTATE CHARDONNAY

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2007
<i>Harvest Dates</i>	September 21 - October 2, 2005
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months
<i>Oak</i>	100% French: 75% new, 25% used
<i>Blend</i>	100% Chardonnay, Estate Grown
<i>Alcohol</i>	14.2%

### *Winemaker Tasting Notes*

This 2005 Estate Chardonnay displays the distinctive qualities of our Rutherford vineyard: rich, fully ripe fruit aromas with elegance and balance. The growing season was marked by moderate temperatures, with few heat spikes, which made for even ripening and great intensity of flavor. During our late-September and early-October harvest, the grapes were picked in the cool early mornings to maintain their freshness, natural acidity and delicate flavors. The grapes were hand sorted and whole-cluster pressed. Long alcoholic fermentation in French oak barrels with extended on-lees ageing and “battonnage” enabled us to fully bring out the terroir’s character.

The 2005 Estate Chardonnay reveals an intense bouquet of ripe pear, candied lemon and pomegranate, interspersed with nuances of vanilla and nutmeg. The palate explodes with baked Golden Delicious apple, candied citrus and ripe fig, which is followed by notes of toasted bread. Inhibiting malolactic fermentation, which maintains the natural acid balance, preserves the fruit character. This wine is enjoyable now or can be aged for an additional 3-5 years. Santé!

