

STAGLIN

FAMILY VINEYARD

2006 ESTATE CHARDONNAY

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2008
<i>Harvest Dates</i>	September 23 - October 9, 2006
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months
<i>Oak</i>	100% French: 65% new, 35% used
<i>Blend</i>	100% Chardonnay, Estate Grown
<i>Alcohol</i>	14.6%

Winemaker Tasting Notes

This 2006 Estate Chardonnay displays the distinctive qualities of our Rutherford vineyard: rich, fully ripe fruit aromas with elegance and balance. The 2006 growing season was defined by a very wet winter rain season, a late bud break, and despite the one colossal heat wave in mid-July, generally moderate temperatures throughout. This made for even ripening and intense flavors that developed prior to and in conjunction with sugar accumulation. 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 are hand sorted, and then whole cluster pressed. After a brief settling in tank, the juice is moved for fermentation and ageing to 100% French Oak barrels, sixty five percent of which are new with the remaining thirty five percent one- to three- years old. We inhibited malolactic fermentation to retain the wine's natural acidity and preserve its crispness. This wine was aged on its lees with weekly 'batonnage' for ten months to add a touch of roundness and increase complexity.

This 2006 Estate Chardonnay is a beacon of straw yellow tinged with chartreuse and emanates aromas of citrus blossom, lemon zest, ripe pears and stone fruits with an undercurrent of wet slate amidst the faintest hint of lilac and baking spice. The palate is crisp, balanced and medium bodied with exuberant flavors of honeysuckle, candied lemon peel, and Chandler pomelo mingled with ripe pear layered on wet river rocks, raw almonds, and hints of toasty oak. This wine is enjoyable now or can be aged for an additional 3-5 years. Salud!

