

STAGLIN

FAMILY VINEYARD

2006 STAGLIANO SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2008
<i>Harvest Dates</i>	September 28, 2006
<i>Fermentation</i>	Stainless Steel fermenter & Oak Puncheons
<i>Barrel Aging</i>	15 Months
<i>Oak</i>	100% French
<i>Blend</i>	92% Sangiovese, 8% Merlot
<i>Alcohol</i>	15.5%



Winemaker Tasting Notes

The 2006 growing season was defined by a very wet winter rain season, a late budbreak, and despite the one colossal heatwave in mid-July, generally moderate temperatures throughout. This allowed our Sangiovese to retain its natural acidity and provided ample hang time for intense flavor development. In addition to fermenting in a Stainless Steel tank, we fermented a portion of the wine in new French Oak puncheons to add additional layers of richness, complexity and to help further develop the tannin profile.

The wine displays profound aromas of nutmeg-laced raspberries, black cherries, and blackcurrants with notes of fresh tobacco, tomato leaf, cloves and Rutherford dust dancing along the periphery. The palate is broad, yet focused with layered red- and blackcurrants, raspberries and sour cherries infused with cedar, cardamom and the slightest hint of coconut green tea. The natural acidity carries this spicy fruit elixir to a balanced finish that is extended by soft and silky tannins. This wine was bottled without fining or filtration to preserve its richness and nuance. While enjoyable now, it should continue to add weight and gain complexity in the bottle for years to come.