

# STAGLIN

FAMILY VINEYARD

## 2007 ESTATE CHARDONNAY

R u t h e r f o r d , N a p a V a l l e y

<i>Release Date</i>	March 1, 2009
<i>Harvest Dates</i>	September 2 - September 9, 2007
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months
<i>Oak</i>	100% French: 68% new, 32% used
<i>Blend</i>	100% Chardonnay, Estate Grown
<i>Alcohol</i>	14.8%

### *Winemaker Tasting Notes*

The 2007 growing season can be characterized as dry, early and light – the winter rainy season was short, bud break was early, the growing season was consistent and on the warm side with a significant heat-wave in late August just prior to harvest, culminating in a small crop. This crop size, coupled with the even and generally warm growing season, resulted in berries with intense flavors that covered the spectrum from citrus and stone fruits to exotic and tropical. During our early-September 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 fermented in barrel. Though we generally restrict malo-lactic fermentation to preserve acidity and crispness, we allowed a few lots to go through this secondary fermentation to add an element of roundness and to increase complexity. Finally, we aged this wine on its lees for ten months with weekly ‘batonnage’ for the first seven months.

This 2007 Estate Chardonnay has a vibrant, refined honey color highlighted by flashes of chartreuse followed by a nose rife with candied lemon rind, blooming honeysuckle and young white peaches on a bed of crushed rock spiced by hints of raw hazelnuts and a tease of toasty oak. This medium bodied wine displays wonderful balance on a flint driven palate of crisp Golden Delicious apples, fresh key limes layered with lemon curd followed by a pleasant oak infused vanilla inflected finish. Though enjoyable now this wine will gain additional complexity over the next three to five years. Salud!

