

STAGLIN

FAMILY VINEYARD

2007 STAGLIANO ESTATE SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2009
<i>Harvest Dates</i>	September 6th, 2007
<i>Fermentation</i>	Stainless Steel fermenter & Oak Puncheons
<i>Barrel Aging</i>	16 Months
<i>Oak</i>	100% French, 60% new, 40% used
<i>Blend</i>	100% Sangiovese
<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, resulting in a small crop that produced intensely flavored fruit with great color and substantial extract. As is becoming our norm, we fermented a portion of the wine in new French Oak puncheons in addition to fermenting in a Stainless Steel tank so as to generate additional layers of richness, complexity and to help further develop the tannin profile.

This wine offers up a harmonious nose of red currants and Satsuma plums on a foundation of oolong tea and Criollo tobacco intermixed with rhubarb and highlighted by hints of cinnamon and Amaretto. The palate is a focus of Acerola cherries, red currants and blackberries in a black tea broth spiced by bitter almonds and green cardamom with a vibrant acidity that builds in the mid-palate and pulls the fruit through to the pronounced and spicy finish framed by integrated tannins. It is drinking well now and will continue to do so with additional layers of complexity for years to come.