

# STAGLIN

FAMILY VINEYARD

## 2008 STAGLIANO ESTATE SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2010
<i>Harvest Dates</i>	September 18 and October 1, 2008
<i>Fermentation</i>	75% in Stainless Steel fermenter & 25% in Oak Puncheons
<i>Barrel Aging</i>	15 Months
<i>Oak</i>	100% French, 62% new, 38% used
<i>Blend</i>	100% Sangiovese
<i>Alcohol</i>	14.8%

### *Winemaker Tasting Notes*

The 2008 year was challenging, yet rewarding. The winter rains stopped completely after January and set us up for a long dry summer that was preceded by one of the worst frost seasons on record. The lack of rain and the intensity of the frost resulted in a growing season defined by vineyard stress, consistent though not excessive heat and heartbreakingly low yields, yet our vineyard crew was able to deftly manage these conditions and provided me with small-berried fruit of great intensity and character. We again fermented a portion of the wine in new French Oak puncheons in addition to fermenting in a Stainless Steel tank to further develop the wine's structure and to generate additional layers of richness and complexity.

Driven by notes of crème de cassis and anise, the nose of this wine is redolent with black currant, black raspberries and sour cherries in a stew of black tea and unsweetened chocolate with lingering hints of peat and forest floor. The entry is dominated by red currants giving way to a mid palate of pepper-infused plums lifted by a bright acidity that leads back to a tangy exit of cinnamon-spiced red currants and black cherries framed by ample, yet velvety tannins that delightfully extend the finish. A few years of bottle age should allow some of the abundantly primary qualities of this wine to evolve, expand and deepen even more.

