

STAGLIN

FAMILY VINEYARD

2009 STAGLIANO ESTATE SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2011
<i>Harvest Dates</i>	September 18 and October 1, 2009
<i>Fermentation</i>	75% in Stainless Steel fermenter & 25% in Oak Puncheons
<i>Barrel Aging</i>	17 Months
<i>Oak</i>	100% French, 68% new, 32% used
<i>Blend</i>	100% Sangiovese
<i>Alcohol</i>	14.8%

Winemaker Tasting Notes

The 2009 season might be remembered as a mellow, easy, almost perfect year that avoided any extremity. A relatively mild, slightly dry winter was followed by heavier late winter/early spring rains than has been normal recently, allowing us to minimize irrigation and balance vine stress. Small heat waves and rainstorms in May and June caused some shatter, naturally limiting yields and allowing the vines to focus their ripening energy on the clusters that remained. The absence of the usual late-August heat wave allowed the grapes to continue ripening evenly without undue pressure or stress, developing ripe and mature flavors without excessive sugar accumulation right on through the brilliant September and early October harvest. We again fermented some of this wine in French Oak puncheons to help build mid-palate richness and add complexity.

A bigger and more structured wine than recent vintages, the 2009 opens with a dark coterie of earth inflected and Oolong tea infused redcurrants and blackberries that builds through a spicy and energetic mid-palate of peppered plums and Morello cherries layered with savory notes of Tamari and bouillon that is punctuated and lengthened by sturdy tannins that give the wine substance and considerable length. While complex and interesting now, a few additional years in bottle will provide a bit more balance and grace to this serious wine.

