

STAGLIN

FAMILY VINEYARD

2010 STAGLIANO ESTATE SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2012
<i>Harvest Dates</i>	October 9, 2010
<i>Fermentation</i>	70% in Stainless Steel fermenter & 30% in Oak Puncheons
<i>Barrel Aging</i>	16 Months
<i>Oak</i>	100% French, 69% new, 31% used
<i>Blend</i>	100% Sangiovese
<i>Alcohol</i>	14.8%



Winemaker Tasting Notes

The 2010 growing season was challenging, uneven and hard to predict with a wet and cool spring, a beautiful June, a foggier and cooler than normal summer that culminated in the seismic heat-spike of late August followed by two additional spikes in late-September and mid-October. As always, Richard and the crew were up for the challenge and presented me with fruit of a superb quality that earlier in the year I doubted possible. The one casualty of the vintage was yield – 2010 turned out to be our smallest crop ever. We again fermented some of this wine in French Oak puncheons to help us build mid-palate richness, add complexity and a touch more structure.

The slightly cooler conditions of 2010 produced a fresh, lifted version of this wine with aromas of kirsch and Bing cherries spiced by cedar and black pepper. The pristine palate is lively with redcurrant and black cherries accented by a pinch of cinnamon and baking spice. The finely grained tannins and generous acidity give this more pinot-like Sangiovese an immediate charm and graceful length.