

# STAGLIN

FAMILY VINEYARD

## 2011 STAGLIANO ESTATE SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2013
<i>Harvest Dates</i>	October 3rd, 2011
<i>Fermentation</i>	75% in Stainless Steel fermenter & 25% in Oak Puncheons
<i>Barrel Aging</i>	15 Months
<i>Oak</i>	100% French, 63% new, 37% used
<i>Blend</i>	100% Sangiovese
<i>Alcohol</i>	14.8%



### *Winemaker Tasting Notes*

As a whole, the 2011 growing season was cool and moderate with lots of sunshine and minimal fog throughout the summer. It started as one of the wettest and longest lasting winters of recent times with treacherous conditions during flowering which naturally limited set and significantly reduced yields. After some unseasonably late rains, a beneficially dry and fog free pattern established itself allowing the vines long, sunlit days to ripen and mature the fruit at lower levels of sugar and higher levels of acid resulting in fresh and expressive wines.

The bright and animated 2011 Stagliano is a profuse lavender and periwinkle lifted red fruit cocktail of Bing cherries, Merryweather plums, redcurrants and Arctic raspberries. The wine deepens and darkens with air to reveal a backdrop of blackberries and dried blueberries teased by notes of bay leaf, tarragon and dried red roses. This beautifully structured vintage finishes with a clean, fine-grained finish of velvety, tea leaf-like tannins. Though showing admirably well now, a few additional years in the bottle will allow this wine to fully develop and evolve.