

STAGLIN

FAMILY VINEYARD

2012 STAGLIANO ESTATE SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2014
<i>Harvest Dates</i>	October 10th and 11th, 2012
<i>Fermentation</i>	80% in Stainless Steel fermenter & 20% in Oak Puncheons
<i>Barrel Aging</i>	16 Months
<i>Oak</i>	100% French, 67% new, 33% used
<i>Blend</i>	100% Sangiovese
<i>Alcohol</i>	14.8%

Winemaker Tasting Notes

The ideal 2012 growing season was classic Napa Valley – great conditions during bud break through flowering got things off to a great start followed by a Goldilocks summer of “just right” days and cool, foggy nights. A nice warmer stretch from late July through mid-August helped ripen the ample crop and set-up the near perfect September stretch and October finish that gave the fruit the extended hang time we were hoping for. We again fermented and aged 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 while mitigating the impact of new oak on the wine.

The heady 2012 Stagliano broods with intense aromas of black cherries and Damson plums liberally infused with exotic notes of clove and black cardamom brightened by ethereal hints of violets, mint and moist tobacco. The inviting, red-fruit driven palate opens with round, ripe plums and Rainier cherries that tighten into an energetic display of Camphor infused and white pepper spiced red currants inflected with wisps of vanilla and caramel. Endowed with polished tannins and impeccable balance through the energetic finish, this Sangiovese is showing very well now but is only hinting at what additional layers some years of cellaring will reveal.

