

# STAGLIN

FAMILY VINEYARD

## 2013 STAGLIANO ESTATE SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2015
<i>Harvest Dates</i>	September 12th and 17th, 2013
<i>Fermentation</i>	80% in Stainless Steel fermenter & 20% in Oak Puncheons
<i>Barrel Aging</i>	16 Months
<i>Oak</i>	100% French, 60% new, 40% used
<i>Blend</i>	100% Sangiovese
<i>Alcohol</i>	14.8%

### *Winemaker Tasting Notes*

Simply put, the 2013 growing season was spectacular. An early bud break was followed by an extended stretch of warm weather that promoted rapid early season development while the dry conditions limited vigor in the vines. Nearly ideal conditions during flowering resulted in a great fruit set. Very warm and dry weather continued through the late spring and into the early summer establishing compact vines. And just when we began to have a few concerns about the extended stretch of warm weather, daytime temps came down a bit starting in the midsummer almost as if we ordered them, nicely slowing down ripening and allowing flavors to develop more deeply. 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.

A touch darker, reticent and more brooding than our previous vintage, the 2013 Stagliano seems to reflect the prolonged arid conditions of the vintage a bit more than our other varietals. The anise and menthol lifted ripe plum and dark cherry fruit notes have a more tactile quality to them, taking on just a little more texture and complexity from the skins than perhaps usual and imparting a hint of delightful chewiness to the wine. The multi-layered fruit profile is further highlighted by savory hints of tamari, new leather and Nocino liqueur. Though powerful, the delightfully fine-grained tannins showcase a black tea quality that adds to the intriguing complexity of this wine that should only give more with time.

