

STAGLIN

FAMILY VINEYARD

2014 STAGLIANO ESTATE SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2016
<i>Harvest Dates</i>	September 12th and 17th, 2014
<i>Fermentation</i>	100% in Stainless Steel fermenter
<i>Barrel Aging</i>	17 Months, all in 500 liter
<i>Oak</i>	100% French, 30% new, 70% used
<i>Blend</i>	100% Sangiovese
<i>Alcohol</i>	14.8%

Winemaker Tasting Notes

2014 was another fantastic growing season. After one of the warmest and driest winters on record, as expected, budbreak was early, even earlier than 2013. Though offset by judiciously timed February rains, the continued drought conditions limited vigor in the vines, promoting balanced and compact growth. The early budbreak in Sangiovese allowed us to flower early and avoid the cool days in early May that contributed to a lighter fruit set in other varietals. Though generally an earlier season, we harvested our Sangiovese on the same two days as in 2013, but with nearly 10 additional days on the vine which allowed for even more flavor development in the fruit. Given the richness of the fruit and flavor concentration, we elected to ferment all of this wine in stainless steel tanks to allow for clean, pure expression.

This 2014 Stagliano Sangiovese is pure, fruit driven and pleasingly round. A juicy core of chocolate-speckled dark red cherries and black raspberries dances with a delightful array of nutty, spicy baked goods like crumbled amaretti di Saronno made more complex by hints of soft, dried apricots. While balanced and utterly satisfying now, the current primary exuberance will deepen and broaden with some time in the cellar.

