

STAGLIN

FAMILY VINEYARD

2016 STAGLIANO ESTATE SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2018
<i>Harvest Dates</i>	September 15th and 23rd, 2016
<i>Fermentation</i>	100% in Stainless Steel fermenter
<i>Barrel Aging</i>	16 Months, all in 500 liter Puncheons
<i>Oak</i>	100% French, 17% new, 83% used
<i>Blend</i>	100% Sangiovese
<i>Alcohol</i>	14.8%

Winemaker Tasting Notes



2016 was yet another superb growing season with a warm and dry winter in what has become our extended drought that lead to what has become the normal 'early' budbreak which was again supported by fortuitously timed February rains. A relatively hot early season and start to summer pushed the pace and the expectation of an early harvest but a significant cooling shift occurred at the end of July, tapping the brakes enough for a more extended hang time allowing increased flavor development and a slightly later than expected start to the harvest. The grapes were picked in the cool early mornings to maintain their freshness, natural acidity and delicate flavors.

Ample and generous, with the verve, cut and lift at its core that gives our Sangiovese its usual identity, the 2016 Stagliano is a scrumptious, mouth-coating red and purple velvet concoction that delights as it intrigues. Ripe plums and dark cherries dance amidst chocolate drizzled almonds and cedar shavings interspersed with subtle licks of cigar wrapper, saddle leather and jamón ibérico. Still somewhat primary, the fine-grained, slightly powdery and soft-edged structure pulls the wine through to a clean, welcoming and mildly savory finish that begs for another sip.