

STAGLIN

FAMILY VINEYARD

2017 STAGLIANO ESTATE SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2019
<i>Harvest Dates</i>	September 15th and 22nd, 2017
<i>Fermentation</i>	100% in Stainless Steel fermenter
<i>Barrel Aging</i>	16 Months, all in 500 liter Puncheons
<i>Oak</i>	100% French, 37% new, 63% used
<i>Blend</i>	100% Sangiovese
<i>Alcohol</i>	14.8%

Winemaker Tasting Notes



2017 was a growing season for the record books – from drought ending winter rains to late summer heat events. The wettest winter in almost two decades along with the extended dormancy of a decently cold winter allowed the vines to rest and recover from a 5 year stretch of abundant activity and gave us a later than typical budbreak. Though the late spring and early summer were defined by peaks and valleys compared to other ‘goldilocks’ years which enjoyed less varied conditions, we had a well managed crop that handled the overall warm growing conditions beautifully.

The spicy and sanguine 2017 Stagliano shows off the generosity of the vintage with a warm, inviting and supple character that coats as it caresses. Flavorful dark red cherries are kissed by cardamom, cocoa and spring violets and gain depth and breadth with savory notes of black pepper, bouillon and butter-soft leather. Initially soft and plush, the structure builds nicely through the mid-palate to a tingly and satisfying exit that should only continue to grow and become more delineated with some time in the cellar.