

STAGLIN

FAMILY VINEYARD

2017 ESTATE CHARDONNAY

R u t h e r f o r d , N a p a V a l l e y

<i>Release Date</i>	March 1, 2019
<i>Harvest Dates</i>	August 24th - September 1st, 2018
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months, 500L & 600L puncheons
<i>Oak</i>	52% new, 48% used
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	13.8%

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 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 good and healthy crop of Chardonnay fruit that was well positioned to benefit from the overall warm growing conditions which proved similar to both 1997 and 2015. With temperatures rising rapidly toward the end of August, we harvested all of the Estate Chardonnay in a compact 9 day window. The grapes were picked in the cool early mornings to maintain their freshness, natural acidity and delicate flavors.

We continue to utilize traditional Burgundian winemaking techniques, while respecting the unique quality of the fruit our vineyard delivers. The grapes are hand sorted, whole cluster pressed and then barrel-fermented. We generally restricted malo-lactic fermentation to preserve acidity and crispness, but allowed a small percentage of the wine to go through it for a bit of increased texture and to balance the higher acids. Finally, we aged this wine on its lees for ten months in entirely large format barrels again with periodic ‘batonnage’ only in the first few months to optimize the aromatic freshness of the wines.

Wonderfully energetic and admirably concentrated, our 2017 Staglin Chardonnay expresses an alluring citrus spectrum of ripe Lisbon and Meyer lemon that evolves to reveal delightful Bosc and Green Anjou pear notes with highlights of wintergreen and honeysuckle and mineralized by a pinch of Maldon salt and bow rosin. Simultaneously crystalline and creamy, this lissome wine delights from beginning to end.

