

STAGLIN

FAMILY VINEYARD

2018 STAGLIANO ESTATE SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2020
<i>Harvest Dates</i>	October 1st & October 6th, 2018
<i>Fermentation</i>	100% in Stainless Steel fermenter
<i>Barrel Aging</i>	15 Months, all in 500 liter Puncheons
<i>Oak</i>	100% French, 40% new, 60% used
<i>Blend</i>	100% Sangiovese
<i>Alcohol</i>	14.8%

Winemaker Tasting Notes



The 2018 growing season was even and mild – a delightful respite and contrast to the extremes of 2017. A generally dry winter gave way to a wet early spring that fully charged the soil profile with generous and well-timed rains. Ideal conditions during the flowering period allowed for a great set made for an abundant potential crop. The crop load was remarkable not because the number of clusters or the size of the berries, but for the sheer number of berries on each cluster (though areas of the Sangiovese do also produce larger berries). A generally temperate and languid summer led to the latest Sangiovese harvest in my tenure here. The grapes were picked in the cool early mornings to maintain their freshness, natural acidity and delicate flavors.

The 2018 Stagliano is like a freshly rain-dampened midsummer garden dancing with bountiful notes of earth and leaf and morning sun. The admirable balance centered on tart cherries and early season plums grounded by an undercurrent of tobacco and tanned leather is given zest and lift by hints of anise, menthol and slightly cracked green peppercorns. With a plush and friendly mouthfeel that gives way to a compliant and neighborly finish, this wine is just a sheer pleasure to drink now while it hints that it has more to give over time.