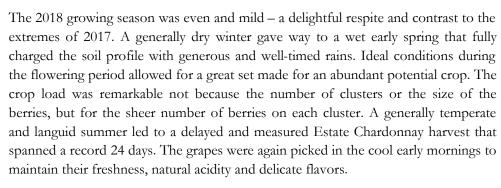


## 2018 ESTATE CHARDONNAY

Rutherford, Napa Valley

Release Date	March 1, 2020
Harvest Dates	September 8th - September 27th, 2018
Fermentation	100% Barrel Fermentation
Barrel Aging	10 Months, 500L & 600L puncheons
Oak	53% new, 47% used
Blend	100% Chardonnay
Alcohol	14.1%

## Winemaker Tasting Notes



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. Given the high starting acids, we allowed a little more of this cuvee to go through malolactic fermentation to bring additional balance and texture to this wine. Finally, we aged this wine on its lees for ten months in entirely large format barrels with minimal 'batonnage' to optimize the purity and aromatic freshness.

The sylphlike 2018 Staglin Chardonnay is a delicately concentrated elixir of generously ripe yellow citrus and peak apricot nestled in light meringue drizzled with liquefied butterscotch spiced by faint hints of ginger, nutmeg and fractured vanilla bean pod. This vibrant wine glides across the palate in a near perfect balance, at once both rich and lean, that persists with an invitingly long finish of ephemeral delight.

