

STAGLIN

FAMILY VINEYARD

2018 SALUS ESTATE CHARDONNAY

Napa Valley

<i>Release Date</i>	October 1, 2019
<i>Harvest Dates</i>	September 8th - October 1st, 2018
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months
<i>Oak</i>	48% new, 52% used
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	14.3%

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. A generally temperate and languid summer led to a delayed and measured Estate Chardonnay harvest that spanned a record 24 days. The grapes were again 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. Given the high starting acids, we allowed more of the lots for 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 2018 Salus is rich and expressive with heady aromas of honeysuckle and chamomile surrounding a core of butterscotch inflected citrus and young tropical fruits warmed by subtle spices. Body and texture abound as the swirl of juicy ripe fruits glide across the palate in a seamless flow of unctuous delight kept honest by a refreshing undercurrent of acidity.

