

# STAGLIN

FAMILY VINEYARD

## 2019 SALUS ESTATE CHARDONNAY

N a p a V a l l e y

<i>Release Date</i>	October 1, 2020
<i>Harvest Dates</i>	August 30th - September 19th, 2019
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months
<i>Oak</i>	49% new, 51% used
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	14.3%

### *Winemaker Tasting Notes*



2019 was rather mild and even compared to some of the extremes of the previous few vintages but experienced its own significant dynamic range that will define the wines that come from it. From a winter and early spring that were appropriately cold and wet to an abundantly warm and sunny April followed by the near historically rainy May, the season certainly felt a bit like a rollercoaster, but it proved to be one that knew how and when to let up and slow down when it needed to resulting in a nice crop reaching peak maturity at the right time.

Starting a little over a week earlier than last year, the grapes were picked in the cool early mornings to maintain their freshness, natural acidity and delicate flavors. The grapes are hand sorted, whole cluster pressed and then barrel-fermented. We allowed some of the barrels for this cuvee to go through malolactic fermentation to bring some additional texture and balance to the wine. Finally, we aged this wine on its lees for ten months entirely in large format barrels with minimal 'batonnage' in the first few months to optimize the aromatic freshness of the wine.

The generously svelte 2019 Salus is a delightful elixir of inviting tropically infused golden citrus surrounding a tight core of fresh green pome fruits. A rich, bright lemon curd and honeycomb entry melts into a lively and linear expression of freshly cut Granny Smith apples spiced by vanilla, nutmeg and a whisper of white pepper given lift and light by hints of lemongrass and banana blossom. While wondrously enjoyable now, the dynamic and evolving expression hints that this wine will give more with a little time in bottle.