

STAGLIN

FAMILY VINEYARD

2020 ESTATE CHARDONNAY

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2022
<i>Harvest Dates</i>	August 18th - August 22nd
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months, 500L & 600L puncheons
<i>Oak</i>	42% new, 58% used
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	13.8%

Winemaker Tasting Notes

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 were hand sorted, whole cluster pressed and barrel-fermented. 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.

Like sunshine in a glass, the 2020 Staglin Chardonnay is bright beacon of lively yellow fruits and white flowers that radiate from the glass. Vibrant lemon wafted by jasmine is further enlivened by ripe lime zest atop a bed of fleshy pineapple and green jungle banana spiced by galangal and gentian root with hints of peppermint. While high-toned and exuberant, this impressive wine is broad and generous with gravitas provided by notes of fractured honeycomb, powdered minerals and pulverized rock that dance across a stage of phantom oak that allows it to linger and delight.

