

# STAGLIN

FAMILY VINEYARD

## 2021 SALUS CHARDONNAY

N a p a V a l l e y

<i>Release Date</i>	September 1, 2022
<i>Harvest Dates</i>	August 23rd - September 17th, 2021
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months, 500 & 600L Puncheons
<i>Oak</i>	21% new, 79% used
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	14.3%

### *Winemaker Tasting Notes*



The low yields of the 2021 vintage offered fruit of exceptional quality. The lack of moisture defined the growing season but was counterbalanced by relatively even temperatures. The result of this fortunate combination was intense flavor throughout the vineyard and record small berries & clusters in the Chardonnay. Ideal end of season conditions allowed harvest decisions to be made entirely based on development of the fruit rather than concern for upcoming heat or rain events. The grapes were picked in the cool, early mornings to preserve their natural freshness, acidity and delicate flavors. Clean, cool fermentations in thick staved, mostly neutral, large format barrels produced wines of aromatic purity and complexity. We aged this wine on its lees for ten months with minimal 'batonnage' to optimize the aromatic freshness of the wine.

The 2021 Salus Chardonnay provides an adventure for the senses. It welcomes with perfectly ripened citrus, delicate florals, and limestone minerality. The expressive aromas deliver baked pear tart, a hint of fresh nutmeg and twist of Meyer lemon. The palate showcases juicy apricot, brûléed white grapefruit drizzled with fir honey, and the surprising texture of silky mango. The richness of sun warmed fruit is beautifully balanced by acidity focusing the entire experience. Each sip induces a longing for another.