

STAGLIN

FAMILY VINEYARD

2021 ESTATE CHARDONNAY

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2021
<i>Harvest Dates</i>	August 19th - September 17th
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months, 500L & 600L puncheons
<i>Oak</i>	47% new, 53% used
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	13.8%

Winemaker Tasting Notes

The low yields of the 2021 vintage offered fruit of exceptional quality. A 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. 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.

A portrait of dynamic balance and tension, the powerful, polished and precise 2021 Staglin Chardonnay is at once both concentrated and lithe. The gorgeous flaxen hue hints at the yellow citrus and pome fruits to come. At first flinty then floral, the opening notes of struck rock give way to delicate spring flowers and fragrant blossoming citrus furthered by fresh honeycomb spiced with nutmeg. A palate of lemon chiffon and Jonagold apple granita float over a rollick of liquified minerals and crystalline acid framed by an echo of oak. While nearly breathtaking now, this wine seems to whisper it is merely a hint of what's to come given some time in the bottle.

