

# STAGLIN

FAMILY VINEYARD

## 2022 SALUS CHARDONNAY

N a p a V a l l e y

<i>Release Date</i>	September 1, 2023
<i>Harvest Dates</i>	August 19th- September 14th
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months, 500 & 600L Puncheons
<i>Oak</i>	44% new, 56% used
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	13.8%

### *Winemaker Tasting Notes*



The 2022 was in many ways more balanced and mild relative to the recent few vintages but was defined by and will be remembered by its extremes. While the winter started off with delightfully generous rains, the start of new year turned into the driest three month period on record. Despite the short dry winter, a combination of very early season irrigations and fortuitously timed April rains allowed for good vine development that enjoyed the steady and consistent heat through the heart of the summer. These generous and balanced conditions continued through nearly the entirety of the Chardonnay harvest, allowing us to hang and pick our fruit until just the right time.

The 2022 Salus Chardonnay marries a complexity and refinement uncommon for the region with a dash of richness. Energetic honeysuckle and lemon zest aromatics open the experience. The first sip bursts with brightness and flavors of quince, grilled peach, lemon verbena, and subtle brioche before tastefully transitioning to a long finish of steadfast texture and composed acidity. This wine shows glimpses of the ripeness that the California sun has to offer and the restraint that we practice in the cellar.