

STAGLIN

FAMILY VINEYARD

2022 STAGLIANO ESTATE SANGIOVESE

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2024
<i>Harvest Dates</i>	September 13th & 17th 2022
<i>Fermentation</i>	100% in Stainless Steel Fermenter
<i>Barrel Aging</i>	16 Months, all in 500L Puncheons
<i>Oak</i>	100% French, 100% Used
<i>Blend</i>	100% Sangiovese
<i>Alcohol</i>	14.8%

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 began 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 into early September when elevated warmth brought the growing season to an end and initiated the start of the red fruit harvest.

The low yields and warm end to the summer allowed the 2022 Stagliano Sangiovese to achieve a roundness uncommon for the varietal. Mature fruit offers a bouquet of dried violets, lightly caramelized Mirabelle plum, and a gentle suggestion of crushed rosemary. While retaining its characteristic high acidity, the mouthfeel is delightfully soft and rewards with savory and sweet flavors reminiscent of prosciutto wrapped fig before slowly drifting into a soothing winter spice finish. A great choice to pair with food, the supple tannins of this Sangiovese also allow it to be enjoyed unaccompanied.