

# STAGLIN

FAMILY VINEYARD

## 2022 ESTATE CHARDONNAY

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2024
<i>Harvest Dates</i>	August 19th - September 7th 2022
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months
<i>Oak</i>	42% New, 50% Used, 8% Ceramic Eggs
<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. 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 through nearly the entirety of the Chardonnay harvest, allowing us to hang and pick our fruit until just the right time.

Among our most graceful wines to date, the 2022 Staglin Chardonnay bounds with energy. The brilliant nose evokes vibrant lemon zest, fragrant orange blossom, and warm conifer resin followed elegantly by juicy grapefruit, crystalline minerality, and a hint of cracked allspice on the palate. Balancing the natural opulence of our Rutherford vineyard, cheerful acidity, restrained alcohol, subtle oak influence, and silky texture swirl collaboratively into a prolonged and harmonious finish.

