

STAGLIN

FAMILY VINEYARD

2023 SALUS CHARDONNAY

N a p a V a l l e y

<i>Release Date</i>	September 1, 2024
<i>Harvest Dates</i>	September 15th– October 26th 2023
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months, 500 & 600L Puncheons
<i>Oak</i>	47% New, 53% Used
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	14.1%

Winemaker Tasting Notes



The phenomenal 2023 growing season was one of the longest in recent history. An extended winter with evenly spaced rain replenished soil moisture and provided vines some beneficial rest. Temperate weather throughout bud break, bloom, and set allowed for healthy canopy growth and cluster formation. Moving into summer, conditions remained mild and provided full maturity of flavor without excess sugar loading. Harvest commenced weeks later than usual and ultimately crafted the building blocks for wines of unprecedented balance.

Like sunshine through the clouds, the 2023 Salus Chardonnay beams with lively energy and excitement. The aromatics open with an exuberant medley of blooming jasmine, resinous pine, and a twist of lemon peel. On the palate, this mouthwatering Chardonnay bursts with zest of Meyer lemon, crunchy starfruit, and Canary melon. As they recede, a subtle spiced honeycomb emerges and carries through the lengthy, bright finish.