

STAGLIN FAMILY VINEYARD SALUS ESTATE CHARDONNAY



100% Chardonnay . Displays an elemental gold color and comes out swinging. Sun-ripened lemons, poached pears and tropical blossoms pour onto a medium-bodied palate of yellow orchard fruit, honeyed mango and citrus oil spiced by touches of vanilla, clove and subtle oak. This youthful and precocious wine is drinking deliciously now and should develop additional refinement with a little time in bottle. Organic.

Situated at the base of the western slopes of the tallest mountain in the Mayacamas Range, this sixty-one acre property is located in an alluvial fan containing rich volcanic soils. With ideal soils, microclimate and location, the estate was planted to vineyards in the mid 1860's by some of the first settlers to the Napa Valley. The grapes were picked in the cool early mornings to maintain their freshness, acidity and delicate flavors. Traditional Burgundian winemaking techniques. Hand sorted, whole cluster pressed and barrel-fermented. Malolactic fermentation significantly restricted to preserve acidity and crispness, but a slightly higher percentage went through it to increase texture and to build mouthfeel. Aged on the lees for ten months in large format barrels with periodic *batonnage* during the first five months to optimize aromatic freshness.

The Staglin Family Vineyard has a 130-year heritage of viticulture and a rich social history based on an extraordinary procession of owners through multiple generations. In 1864, John Stecker and Mary E. Harris Stecker purchased a 367-acre parcel for \$34 an acre from Serranus Clinton Hastings, one of the wealthiest pioneers and capitalists of early California. They cleared the land and built a large wood frame residence and several barns on their new farm where they propagated 60 acres of grapes surrounding the home. After the death of John Stecker in 1904, Mary was forced to sell the property due to litigation at which time it passed through several different owners before the Staglin family purchased this historic estate on the Rutherford Bench in 1985. Today the property is home to the Staglins, fifty-one acres of vines, an underground winery, the historic homestead, a solar array and the diverse wildlife that inhabits this certified organic estate. 100% committed to solar power.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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100% Chardonnay. Flavors of lemon, poached pear & tropical blossoms; flavors of yellow orchard fruit, mango & citrus oil with vanilla, clove & subtle oak.

Shelf Talker:

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