

STAGLIN FAMILY VINEYARD ESTATE CHARDONNAY



100% Chardonnay. At once delicate and powerful, opens to reveal a citrus complex of Buddha's hand, galangal and kaffir lime leaf underlain by cut melon, firm stone fruits and fissured granite with flecks of damp limestone and subtle hints of spice. This precise wine is cool, crisp and smooth with a lithe and engaging texture that glides seamlessly from beginning to end. 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 Steckter and Mary E. Harris Steckter 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 Steckter 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:

STAGLIN FAMILY VINEYARD ESTATE CHARDONNAY

100% Chardonnay. Aromas and flavors of citrus with melon, stone fruit, minerality & hints of spice; precise, cool, crisp & smooth; lithe & engaging.

Shelf Talker:

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