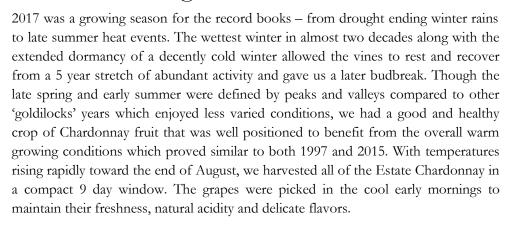


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Release Date	March 1, 2019
Harvest Dates	August 24th - September 1st, 2018
Fermentation	100% Barrel Fermentation
Barrel Aging	10 Months, 500L & 600L puncheons
Oak	52% new, 48% used
Blend	100% Chardonnay
Alcohol	13.8%

## Winemaker Tasting Notes



We continue to utilize traditional Burgundian winemaking techniques, while respecting the unique quality of the fruit our vineyard delivers. The grapes are hand sorted, whole cluster pressed and then barrel-fermented. We generally restricted malo-lactic fermentation to preserve acidity and crispness, but allowed a small percentage of the wine to go through it for a bit of increased texture and to balance the higher acids. Finally, we aged this wine on its lees for ten months in entirely large format barrels again with periodic 'batonnage' only in the first few months to optimize the aromatic freshness of the wines.

Wonderfully energetic and admirably concentrated, our 2017 Staglin Chardonnay expresses an alluring citrus spectrum of ripe Lisbon and Meyer lemon that evolves to reveal delightful Bosc and Green Anjou pear notes with highlights of wintergreen and honeysuckle and mineralized by a pinch of Maldon salt and bow rosin. Simultaneously crystalline and creamy, this lissome wine delights from beginning to end.

