

# STAGLIN

FAMILY VINEYARD

## 2024 ESTATE CHARDONNAY

Rutherford, Napa Valley

<i>Release Date</i>	February 17, 2026
<i>Harvest Dates</i>	August 27 — September 9, 2024
<i>Fermentation</i>	100% Barrel Fermentation
<i>Barrel Aging</i>	10 Months in 500L & 600L Barrels
<i>Oak</i>	43% New, 57% Used (including 16% ceramic)
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	14.1%

### *Winemaker Tasting Notes*

2024 was in many ways return to signature Napa conditions that were delightfully typical and exceptional in equal measure. A second consecutive year of steady winter rains replenished the soils while balanced early season weather ushered us through wonderful growth, canopy development and fruit set. After some notable heat in early July, the rest of the summer was almost textbook with warm days balanced by cool nights with the appropriate amount of vine stress to make everything delicious. A moderate August-September stretch provided wonderful even ripening conditions and steady flavor development that allowed for a measured start to harvest.

The 2024 Staglin Chardonnay captures the poised elegance and expressive charm of the vintage. The bouquet unfolds with inviting aromas of orange blossom, grated nutmeg, and a drop of honeydew. On the palate, vibrant notes of freshly squeezed pink grapefruit and crisp starfruit lead into layers of warm brioche, floral white peach, and bright citrus zest. A fine, textural ribbon of minerality and balanced acidity carries the flavors through a long, graceful finish. This wine beautifully reflects both the generosity of the California sun and the precision of its *élevage*, shaped by large format, thick-staved barrels and ceramic vessels to preserve purity and tension.

