

STAG'S LEAP WINE CELLARS

2010 KARIA CHARDONNAY

The name KARIA (KAR-ee-ah) is derived from the Greek word meaning graceful, and the 2010 KARIA Chardonnay lives up to its moniker. It shows how grapes from select cool-climate vineyards in southern Napa Valley can be vinified and blended into a seamless integration of fresh-fruit aromas and flavors, crisp acidity and subtle oak spice. Light and graceful: that's KARIA.

VINEYARDS & WINEMAKING

KARIA comes from a tapestry of vineyards in and south of the Oak Knoll District of Napa Valley. The foundation for this blend is the ARCADIA VINEYARD in the new Coombsville AVA in southern Napa Valley, our estate vineyard in the Oak Knoll District, and prime locations in Carneros that are cooled in the mornings and evenings by breezes sweeping north from San Pablo Bay. This air-conditioner effect allows grapes to retain natural acidity – which gives wine its refreshment quotient – yet warm afternoons during the growing season allow for slow, steady fruit maturation. ARCADIA VINEYARD brings perfume and delicate fruit characters while our estate vineyard provides bright, juicy apple and pear personality to the blend. To preserve these characteristics, oak and malolactic fermentation are used in moderation to accent, rather than overwhelm, the fruit.

VINTAGE

2010 was a year that proved you should never judge the end by the beginning. It was slow to start, with heavy spring rains and a cool summer. A summer long on sweaters and short on, well, shorts. The “normal” start of the harvest season was delayed by two to three weeks in most vineyards. Mother Nature brought us a heat spell in late August, followed by another which, after a much longer time on the vine than in most years, resulted in a rather compact harvest with white and red grapes coming in from the vineyards in tight succession. The slow grape maturity of the 2010 vintage aptly suited our Stag's Leap Wine Cellars house style, creating wines with great extraction and fuller flavors at lower alcohol levels.

WINE

This inviting Chardonnay begins with aromas of ripe, fresh pear and cinnamon-spiced Golden Delicious apples with a hint of caramel. These notes are accented by a vanilla biscuit-like top note and a very faint pineapple tone in the finish. There is also a refreshing aroma of sea air mixed with a gentle wafting of a sweet, tropical flower and a sense of minerality. Flavors reminiscent of vanilla cream and lemon curd can be found on the palate. This is a medium bodied wine that will pair beautifully with seared scallops with lemon zest or a refreshing pasta salad.



HARVEST DATES: Sept. 17 – Oct. 14, 2010

ALCOHOL: 13.5%

pH: 3.46

TITRATABLE ACIDITY: 0.54 g/100ml

FERMENTATION: 83% barrel
17% stainless steel tank

MALOLACTIC FERMENTATION: 55%

BARREL AGING: 8 months sur lies
29% new French oak

BLEND: 100% Chardonnay

APPELLATION: Napa Valley

SUGGESTED RETAIL: \$35 per bottle

Nicki Pruss
Winemaker