

# STAG'S LEAP WINE CELLARS

## 2011 KARIA CHARDONNAY

The name KARIA (KAR-ee-ah) is derived from the Greek word meaning graceful, and the 2011 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, a family estate on Atlas Peak as well as 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. The Carneros fruit contributes citrus and mineral notes. The fruit was picked early in the morning to keep it cool and then was whole cluster pressed to preserve the freshness. Oak and malolactic fermentation were used in moderation to accent, rather than overwhelm, the fruit.

### VINTAGE

The 2011 vintage was a cool, wet and late vintage. The cool, wet weather pattern extended from winter through the spring until about mid-June. Many vines experienced a delayed bud-break and the unusually wet spring disrupted bloom, resulting in lower fruit set in some vineyards. The summer was mild and without the normal extended heat spikes providing a cool, slow glide into harvest. This was a year where it was very important to do timely "detail" work in the vineyards to open up the vine's canopy. This allowed for light, air and warmth to penetrate the fruit zone and aimed the fruit in the direction of ripeness. At harvest the importance of cluster selection, both in the vineyard and at the winery, could not be overlooked. Despite the lighter crop and overall weather pattern in 2011, the signature Stag's Leap Wine Cellars style of balance, elegance and restraint shines through in this wine.

### WINE

This graceful Chardonnay opens with aromas of fresh-cut Honey Crisp apple, citrus, toasted vanilla bean and hints of poached Comice pear and lilac. The wine has a full entry with flavors of ripe apple and delicate oak notes. There is a nice balance to the acidity and minerality that enhances the freshness and elegance of this wine. The long finish is reminiscent of Nilla wafers with banana cream pudding. Try pairing this medium-bodied wine with shrimp and quinoa salad, seared scallops and garlic-studded roast chicken.



**HARVEST DATES:** Sept. 19 – Oct. 14, 2011

**ALCOHOL:** 13.5%

**pH:** 3.47

**TITRATABLE ACIDITY:** 0.57 g/100ml

**FERMENTATION:** 86% barrel  
14% stainless steel tank

**MALOLACTIC FERMENTATION:** 67%

**BARREL AGING:** 9 months sur lies  
17% new French oak

**BLEND:** 100% Chardonnay

**APPELLATION:** Napa Valley

**SUGGESTED RETAIL:** \$35 per bottle

*Nicki Pruss*

Nicki Pruss  
Winemaker