

STAG'S LEAP WINE CELLARS

2012 KARIA CHARDONNAY

The name KARIA (KAR-ee-ah) is derived from the Greek word meaning graceful, and the 2012 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

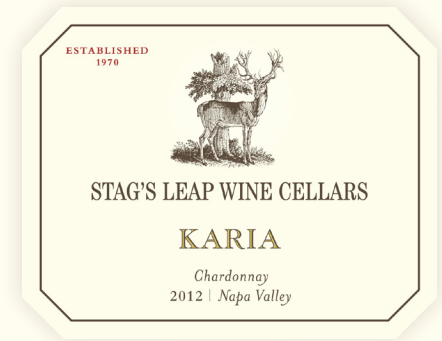
KARIA comes from a tapestry of vineyards in and south of the Oak Knoll District of Napa Valley. The foundation for this blend is the ARCADIA VINEYARD in the Coombsville AVA in southern Napa Valley and Danika Ranch, our estate vineyard in the Oak Knoll District. Vineyards in Carneros, which are cooled in the mornings and evenings by breezes sweeping north from San Pablo Bay, also contribute to the blend. 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 Danika Ranch 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

2012 was a textbook vintage for the Napa Valley, producing exceptional fruit. A mild winter ended with enough rainfall to allow good moisture in the soil. The mild spring transitioned into a mild summer. With the exception of one heat event in early July, summer temperatures were perfect with daytime highs almost always in the upper 80s and nighttime lows in the upper 40s. In mid-July the valley began predicting a larger than average harvest. But it was a grower's dream as fruit achieved that elegant intersection of flavor and quantity. Fruit matured with deep concentrated flavor and soft tannins. Without extreme heat or rain we found ourselves able to "cherry pick" vineyard blocks as they achieved maximum flavor. The only catch was that a lot of grapes arrived at the winery at the same time. The rain held off almost until the very end of harvest and even then it was only an exclamation mark on a remarkable growing and winemaking vintage.

WINE

This graceful Chardonnay opens with aromas of pear and apple along with a subtle spice note. The wine has a soft entry and crisp finish with hints of vanilla. There is a nice balance to the acidity and minerality that enhances the freshness and elegance of this wine. Try pairing this medium-bodied Chardonnay with seared scallops with lemon zest, Dungeness crab cakes, or roast chicken.



HARVEST DATES: Sept. 8 – Oct. 11, 2012

ALCOHOL: 13.5%

pH: 3.48

TITRATABLE ACIDITY: 0.52 g/100ml

FERMENTATION: 85% barrel
15% stainless steel tank

MALOLACTIC FERMENTATION: 20%

BARREL AGING: 9 months sur lies
20% new oak

BLEND: 100% Chardonnay

APPELLATION: Napa Valley

SUGGESTED RETAIL: \$35 per bottle