

STAG'S LEAP WINE CELLARS

2014 ARCADIA VINEYARD CHARDONNAY

NAPA VALLEY

For the Roman poet Virgil, ARCADIA was celebrated as a place of pastoral simplicity, where inhabitants lived in close harmony with nature. Purchased in 1996 and named ARCADIA VINEYARD for its bucolic setting, this 128-acre parcel is located in the new Coombsville AVA in southern Napa Valley, at the foot of Mt. George. This vineyard produces Chardonnay in a style similar to classic Burgundian Chablis. From the first release with the 1998 vintage, this single-vineyard wine has become recognized for its alluring perfume, delicate fruit, vibrant minerality, and understated oak.

VINEYARD & WINEMAKING

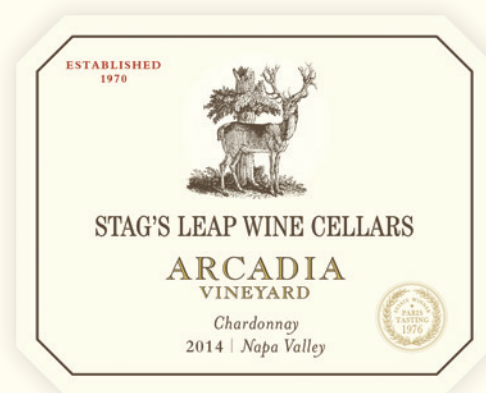
Located on a strand of gently rolling hills, ARCADIA VINEYARD has gravelly silt loam soils that were formed in part from an inland lake that existed over 125,000 years ago. The vineyard has a cool climate and clonal diversity. This single-vineyard wine is a selection of Dijon clones (55%), Clone 17 (33%) and Clone 4 (12%). The Dijon clones are more aromatic, resulting in a wine that has a beautiful nose, good acidity and distinct mineral notes. The wine was fermented in barrel and aged *sur lies* predominantly in neutral French oak barrels. 66% of the wine went through malolactic fermentation.

VINTAGE


2014 was the third in a string of excellent vintages in Napa Valley. After a bone-dry winter and several years of drought conditions, much needed rain arrived in March that filled the soils with moisture. The rain fell at the perfect time and changed the direction of the growing season. In January, the winery team was strategizing to farm for small canopies, tannic fruit and low yields due to the drought. With the March rains, however, the focus in the vineyards shifted to controlling crop size and managing vine vigor. While 2014 was a warm year, there were no extreme heat events. Daytime highs were average yet evenings weren't as cool as normal, giving the vines an ideal growing climate. This allowed the grapes varietals to ripen one after another, so grapes were picked and brought into the winery when they were ready. The resulting wines are of extremely high quality with ripe fruit flavors (at lower sugar levels), elegant tannins and great balance.

WINE

This ARCADIA VINEYARD Chardonnay opens with spiced Asian pear, crème brûlée, light honey and floral aromas. The wine has a bright citrus note on the mid-palate along with balanced acidity and a crisp finish. Enjoy this wine with grilled whole fish with lemons and capers, seared scallops drizzled with lemon-infused olive oil, or roast chicken.



HARVEST DATES:	Sept. 4-8, 2014
ALCOHOL:	14.5%
pH:	3.42
TITRABLE ACIDITY:	0.52 g/100ml
FERMENTATION:	100% barrel fermented
MALOLACTIC FERMENTATION:	66%
BARREL AGING:	8 months <i>sur lies</i> 33% new French oak, balance in older oak
BLEND:	100% Chardonnay
APPELLATION:	Napa Valley
SUGGESTED RETAIL UPON RELEASE:	\$60 per bottle


Marcus Notaro
WINEMAKER