

STAG'S LEAP WINE CELLARS

2014 KARIA CHARDONNAY

The name KARIA (KAR-ee-ah) is derived from the Greek word meaning graceful, and the 2014 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 the southern part of Napa Valley. For the 2014 offering, vineyards in the Atlas Peak District, Carneros, Coombsville (ARCADIA VINEYARD) and Oak Knoll (Danika Ranch) contributed fruit in almost equal parts. The vineyards in Carneros, which are cooled in the mornings and evenings by breezes sweeping north from San Pablo Bay, contribute citrus and mineral notes to the wine. ARCADIA VINEYARD brings perfume and delicate fruit characters while our estate vineyard at Danika Ranch provides bright, juicy apple and pear personality to the blend. 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

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 varieties 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 graceful Chardonnay has a broad, expressive nose with lemon, stone fruit and vanilla aromas. Medium bodied, this wine has a lovely texture and flavors of red apple, light citrus and Asian pear that lead to a long finish with a hint of creamy oak. There is a nice balance to the acidity and minerality that enhances the freshness and elegance of this wine. Try pairing this Chardonnay with grilled chicken with lemon aioli, grilled salmon with a cucumber, tomato and fresh dill salsa or roast chicken breast stuffed with spinach, feta cheese and roasted tomato.



HARVEST DATES:	<i>Sept. 4 – Oct. 1, 2014</i>
ALCOHOL:	<i>14.5%</i>
PH:	<i>3.57</i>
TITRATABLE ACIDITY:	<i>0.50 g/100ml</i>
FERMENTATION:	<i>95% barrel 5% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>70%</i>
BARREL AGING:	<i>7 months sur lies 30% new French oak</i>
BLEND:	<i>100% Chardonnay</i>
APPELLATION:	<i>Napa Valley</i>
RELEASE:	<i>October 2015</i>
SUGGESTED RETAIL:	<i>\$35 per bottle</i>

Marcus Notaro
WINEMAKER