

# STAG'S LEAP WINE CELLARS

## 2014 WINEMAKER SERIES CHARDONNAY

### DANIKA RANCH

For this single-vineyard Chardonnay, Winemaker Marcus Notaro's aim was to craft a richer style of Chardonnay than the KARIA or ARCADIA VINEYARD Chardonnays and to highlight the unique characteristics of Danika Ranch and the Oak Knoll District. This Winemaker Series Chardonnay was crafted exclusively for our wine club members.

#### VINEYARDS AND WINEMAKING

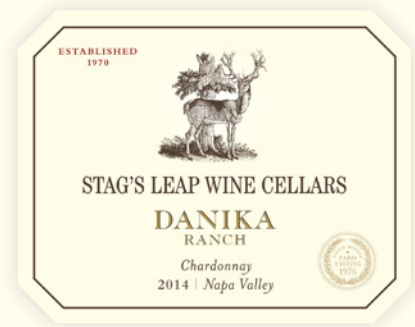
Our estate vineyard, Danika Ranch, located adjacent to the Napa River in the Oak Knoll District provided 100% of the fruit for this high quality Chardonnay. Grapes from this estate vineyard have more power and more classic California Chardonnay characteristics. The grapes were harvested "under the lights" in the wee hours of the morning and delivered to the winery just as the sun was peaking up from behind the Vaca mountains. Once at the winery we whole cluster pressed the cold grapes and sent the juice to tank to settle out. After 24 hours the juice was racked off the solids, inoculated using a Burgundian yeast strain and then sent to French oak barrels for fermentation and aging. 100% of the wine blend underwent malolactic fermentation, giving it a creamy yet elegant texture. The wine lots were aged on the lees and selectively stirred based on the characteristic of each lot. The wine was aged in our white barrel room for 16 months in new French oak.

#### 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 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 classic Chardonnay is rich in style and highlights the characteristics of our Danika Ranch with notes of crème brulee, vanilla, pear and tropical fruit. This is the most full-bodied of our Chardonnays and it has a rich, lingering finish. Try pairing this Chardonnay with grilled white fish with mango salsa, crispy skin salmon with lemon sauce or fresh Dungeness crab.



<b>HARVEST DATES:</b>	<i>September 5-16, 2014</i>
<b>ALCOHOL:</b>	<i>14.7%</i>
<b>pH:</b>	<i>3.52</i>
<b>TITRATABLE ACIDITY:</b>	<i>0.54 g/100ml</i>
<b>FERMENTATION:</b>	<i>100% barrel fermented in French oak</i>
<b>MALOLACTIC FERMENTATION:</b>	<i>100%</i>
<b>BARREL AGING:</b>	<i>16 months sur lies in French oak</i>
<b>BLEND:</b>	<i>100% Chardonnay</i>
<b>APPELLATION:</b>	<i>Napa Valley</i>
<b>CASES PRODUCED:</b>	<i>300</i>
<b>SUGGESTED RETAIL UPON RELEASE:</b>	<i>\$40 per bottle</i>
<b>RELEASE DATE:</b>	<i>October 2016</i>

  
Marcus Notaro  
WINEMAKER