

# STAG'S LEAP WINE CELLARS

## 2015 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

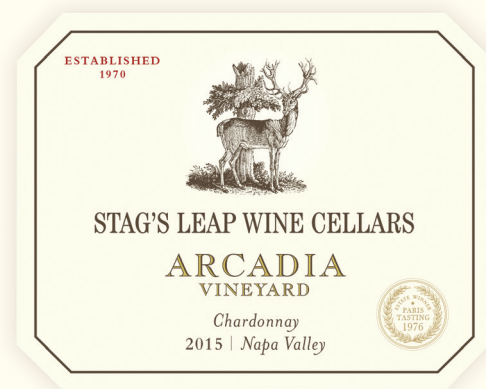
Located on a strand of gently rolling hills, ARCADIA VINEYARD has gravelly silt loam soils that were formed in part from an inland lake that existed over 125,000 years ago. The vineyard has a cool climate and clonal diversity. This single-vineyard wine is from a mixture of clones including Clone 4 (23%), Clone 17 (17%) and a selection of Aromatic clones (60%), including some Dijon selections. The wine was fermented in barrel and aged sur lies predominantly in neutral French oak barrels. Only 10% of the wine went through malolactic fermentation.

#### VINTAGE

Overall, 2015 was a year with lower than usual crop size but with high quality fruit. The growing season was hot and dry and harvest started and ended early. A very warm and relatively dry winter led to early budbreak but, conversely, temperatures were abnormally low during the bloom period in May. During this extended bloom, there were two small rain events that resulted in a high incidence of 'shatter,' reducing tonnage. While it was a challenging vintage, by continually adjusting to the challenges and employing best practices, the grapes brought into the winery were of high quality.

#### WINE

This ARCADIA VINEYARD Chardonnay opens with inviting pear, white peach, jasmine and floral aromas. The wine has a vibrant entry with notes of minerality that lead to lingering flavors of apple, pear and melon on the finish with a hint of creaminess. Enjoy this wine with grilled whole fish with lemons and capers, seared scallops drizzled with lemon-infused olive oil, or roast chicken.



<b>HARVEST DATES:</b>	<i>August 26–28, 2015</i>
<b>ALCOHOL:</b>	<i>14.5%</i>
<b>PH:</b>	<i>3.26</i>
<b>TITRABLE ACIDITY:</b>	<i>0.54 g/100ml</i>
<b>FERMENTATION:</b>	<i>50% barrel fermented/ 50% stainless steel</i>
<b>MALOLACTIC FERMENTATION:</b>	<i>10%</i>
<b>BARREL AGING:</b>	<i>65% barrel aged for 8 months sur lies, 10% new French oak, balance in older French oak</i>
<b>BLEND:</b>	<i>100% Chardonnay</i>
<b>APPELLATION:</b>	<i>Napa Valley</i>
<b>RELEASE:</b>	<i>March 2017</i>
<b>SUGGESTED RETAIL UPON RELEASE:</b>	<i>\$55 per bottle</i>

Marcus Notaro  
WINEMAKER