

STAG'S LEAP WINE CELLARS

2016 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 AND 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 such as Clone 4, Clone 17 and a selection of Aromatic clones, including some Dijon selections. The wine was fermented 50% in barrel, 36% in stainless steel and 14% in a concrete egg. The wine was aged sur lies predominantly in neutral French oak barrels. 50% of the wine went through malolactic fermentation.

VINTAGE


Although bud-break in Napa Valley was early in 2016, the season was much cooler than normal. We didn't get the normal high heat in July and August, which provided for a longer hang time for the grapes. Overall, quality was high - particularly at our FAY and S.L.V. estate vineyards. The grapes in FAY and S.L.V. ripened uniformly and while yields were a bit lower than average, the flavors were great. The harvest was smooth and progressed from varietal to varietal with the Sauvignon Blanc coming in first, then the Chardonnay, and time in between to transition to the reds. For the whites, the Sauvignon Blanc and Chardonnay are crisp and allow you to taste the coolness of the season.

WINE

This ARCADIA VINEYARD Chardonnay has fragrant aromas of honeysuckle, peach, honeydew melon and ripe kiwi. The wine has a bright mouthfeel with great acidity, silky and balanced flavors along with hints of lime and minerality on the 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:	<i>Sept. 2-13, 2016</i>
ALCOHOL:	<i>14.5%</i>
PH:	<i>3.38</i>
TITRATABLE ACIDITY:	<i>0.53 g/100ml</i>
FERMENTATION:	<i>50% barrel fermented 36% stainless steel 14% concrete egg</i>
MALOLACTIC FERMENTATION:	<i>50%</i>
BARREL AGING:	<i>50% barrel aged for 9 months sur lies 10% new French oak, balance in older French oak</i>
BLEND:	<i>100% Chardonnay</i>
APPELLATION:	<i>Napa Valley</i>
CASES PRODUCED:	<i>1,272 cases</i>
RELEASE:	<i>March 2018</i>
SUGGESTED RETAIL:	<i>\$65 per bottle</i>


Marcus Notaro
WINEMAKER