

STAG'S LEAP WINE CELLARS

2016 KARIA CHARDONNAY

The name KARIA (KAR-ee-ah) is derived from the Greek word meaning graceful, and the 2016 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 2016 offering, vineyards in the Atlas Peak District, Oak Knoll AVA (including Danika Ranch), Carneros and Coombsville (ARCADIA VINEYARD) contributed fruit for this wine. 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

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 graceful Chardonnay has inviting aromas of pear, white peach and honeysuckle. Medium bodied, this wine has a lovely texture and delicate ripe fruit notes with hints of minerality and lemon zest on the finish. 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 and feta cheese.



HARVEST DATES:	<i>Sept. 2 – Oct. 5, 2016</i>
ALCOHOL:	<i>14.5%</i>
pH:	<i>3.65</i>
TITRATABLE ACIDITY:	<i>0.50 g/100ml</i>
FERMENTATION:	<i>86% barrel 14% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>88%</i>
BARREL AGING:	<i>7.5 months sur lies 34% new French oak</i>
BLEND:	<i>100% Chardonnay</i>
APPELLATION:	<i>Napa Valley</i>
RELEASE:	<i>January 2018</i>
SUGGESTED RETAIL:	<i>\$35 per bottle</i>

Marcus Notaro
WINEMAKER