

# STAG'S LEAP WINE CELLARS

## 2017 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

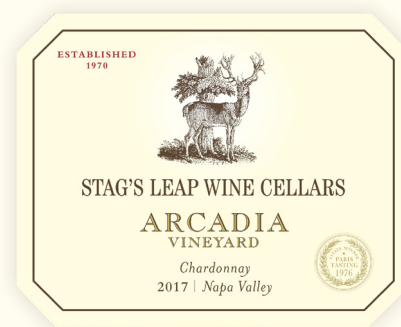
Located on a strand of gently rolling hills, ARCADIA VINEYARD has gravelly silt loam soils that were formed in part from an inland lake that existed over 125,000 years ago. The vineyard has a cool climate and clonal diversity. This single-vineyard wine is crafted from Clone 4 and Clone 17. The wine was fermented 54% in Barrel and 46% in Stainless steel. The wine was aged sur lies predominantly in neutral French oak barrels. 56% of the wine went through malolactic fermentation.

#### VINTAGE


The 2017 vintage was a memorable one with more than its fair share of historic challenges – but it resulted in very high-quality fruit at lower yields. We started with a wet winter that brought much-needed water after several years of drought. Spring and summer temperatures alternated between unusually cool and unusually hot with a record-breaking heat wave over Labor Day weekend. Just as harvest was reaching its final crescendo, on October 8th tragic wildfires broke out that burned throughout Napa and Sonoma counties. At Stag's Leap Wine Cellars, the Atlas Peak fire burned right down to the edge of the vineyards. Thankfully the vineyard served as a giant fire break and the winery was undamaged and our employees were safe. The Chardonnay and Sauvignon Blanc have nice aromas and flavors and the Cabernet Sauvignon has richer fruit with good texture.

#### WINE

This ARCADIA VINEYARD Chardonnay has inviting aromas of pear, stone fruit, honeysuckle, and green apple along with floral notes. The wine is vibrant with great acidity on the palate with nice fruit flavors. The finish is long and filled with ripe honeydew melon and fig. 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>Sept. 4-7, 2017</i>
<b>ALCOHOL:</b>	<i>14.5%</i>
<b>pH:</b>	<i>3.44</i>
<b>TA:</b>	<i>0.53 g/100ml</i>
<b>FERMENTATION:</b>	<i>54% barrel fermented 46% stainless steel</i>
<b>MALOLACTIC FERMENTATION:</b>	<i>56%</i>
<b>BARREL AGING:</b>	<i>10 months in 10% new French oak, 44% in older French oak</i>
<b>BLEND:</b>	<i>100% Chardonnay</i>
<b>APPELLATION:</b>	<i>Napa Valley</i>
<b>CASES PRODUCED:</b>	<i>1,293 cases</i>
<b>RELEASE:</b>	<i>March 2019</i>
<b>SUGGESTED RETAIL:</b>	<i>\$65 per bottle</i>

  
Marcus Notaro  
WINEMAKER