

STAG'S LEAP WINE CELLARS

2020 KARIA CHARDONNAY

The name KARIA (KAR-ee-ah) is derived from the Greek word meaning graceful, and the 2020 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 2020 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 (Beckstoffer Las Amigas and Carneros Creek), 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. Atlas Peak fruit adds a lemon/lime citrus character and a richer mouthfeel. The grapes for this wine were picked early in the morning to keep them cool and then they were whole cluster pressed to preserve freshness. Oak and malolactic fermentation were used in moderation to accent, rather than overwhelm, the fruit.

VINTAGE

A dry and hot growing season, coupled with a global pandemic, and multiple wildfires made 2020 a year we won't forget. Due to the dry winter, we started more tillage than normal in February to preserve soil moisture and reduce competition. Rain right at bloom interrupted fruit set and provided a "natural fruit thinning" that brought the crop in balance relative to the dry soil conditions. We were very excited during the heart of the growing season, as vines were in balance, and the timing of impactful viticulture practices (leafing, crop adjustment, etc.) was nearly perfect. Several heat events, including a three-day heat spike over Labor Day weekend with temperatures over 115 degrees throughout the Napa Valley, led to an early harvest. Once harvest hit, we started picking fast and furious to limit the effects of lingering wildfire smoke from the LNU Complex Wildfire while implementing strict COVID-19 protocols to ensure worker safety. When things finally started to settle down, another tragic round of wildfires erupted with the Glass Fire Complex. Despite the season's challenges, we are very pleased with the resulting wines from the 2020 vintage (although there won't be as many bottles) to carry our legacy forward.

WINE

This is a graceful Chardonnay with pleasing citrus, orange blossom and apricot aromas. The wine is medium to full-bodied in weight, with a hint of minerality that keeps the wine refreshing. 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>Aug. 28 – Sep. 18, 2020</i>
ALCOHOL:	<i>14.5%</i>
pH:	<i>3.50</i>
TA:	<i>0.53 g/100mL</i>
FERMENTATION:	<i>94% barrel; 6% stainless steel</i>
MALOLACTIC FERMENTATION:	<i>64%</i>
BARREL AGING:	<i>9 months sur lies, 32% new French oak</i>
BLEND:	<i>100% Chardonnay</i>
APPELLATION:	<i>Napa Valley</i>
RELEASE:	<i>April 2022</i>

Marcus Notaro
WINEMAKER