

STAG'S LEAP WINE CELLARS

2013 HANDS OF TIME CHARDONNAY



THE STORY OF THE HANDS OF TIME

Along a shady walkway on the tranquil grounds of Stag's Leap Wine Cellars one comes across a succession of limestone plaques, each bearing a handprint. These handprints comprise the Hands of Time exhibit, an enduring tribute to the many people who contributed to the winery's history over the years and who have gone on to become celebrated winemakers and viticulturists in their own right. With a tradition of mentoring that dates back to our founding in 1970, Stag's Leap Wine Cellars has been a springboard for many a storied winemaker's career. This wine is a tribute to our alumni whose unwavering vision of crafting elegant and balanced wines has been passed down from teacher to student, and through the hands of time.

VINTAGE NOTES

A dry winter and spring were followed by warm weather in May/June that turned to moderate, if not cool, temperatures in July/August. The grapes colored up quickly and evenly; a nice sign that the grapes would finish off ripening in a uniform manner. A four-day heat spike in early September hastened ripening of some grapes, but there was an immediate return to moderate conditions and near perfect weather for the rest of September and early October. The grapes varieties ripened one after another and the blocks ripened evenly so there was never really a "crunch" period. This allowed the fruit to be picked at the right time for each block and gave ample time in the winery to bring out the best characters for each lot.

TASTING NOTES

This Napa Valley Chardonnay offers pleasing aromas of ripe Asian pear, honeysuckle, papaya and a hint of melon. The wine has a soft entry and palate full of apple, melon and citrus flavors with a kiss of oak. Enjoy this food-friendly Chardonnay with grilled calamari, seared scallops or fresh pasta in a lemon-butter sauce with fresh peas and pancetta.



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| VINTAGE: | 2013 |
| BLEND: | 90% Chardonnay, 6% Sauvignon Blanc 4% Semillon |
| APPELLATION: | Napa Valley |
| ALCOHOL: | 14.5% |
| FERMENTATION: | 86% stainless steel 14% oak barrels |
| MALOLACTIC FERMENTATION: | 30% |
| BARREL AGING: | 7 months sur lies 0% new oak |
| CASES PRODUCED: | 10,000 |