

STAG'S LEAP WINE CELLARS

2013 KARIA CHARDONNAY

The name KARIA (KAR-ee-ah) is derived from the Greek word meaning graceful, and the 2013 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 2013 offering, vineyards in the Atlas Peak District, Carneros, Coombsville (ARCADIA VINEYARD) and Oak Knoll (Danika Ranch) contributed fruit in equal parts. 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

The 2013 harvest was Winemaker Marcus Notaro's first in Napa Valley at Stag's Leap Wine Cellars. He describes the vintage as a winemaker's dream. "I couldn't have picked a better vintage to start with, he said. "This was one of the most even vintages I've ever experienced, giving ultimate quality and uniform ripeness."

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. Tannins are ripe and soft and the wines are full of fruit.

WINE

This graceful Chardonnay opens with aromas of peach, yellow apple, spice and a pleasing sweet cream vanilla note. The wine has a soft entry with citrus and light honey notes that lead to a lingering sweet lemon finish. There is a nice balance to the acidity and minerality that enhances the freshness and elegance of this wine. Try pairing this medium-bodied Chardonnay with grilled whole fish with lemons and capers, seared scallops drizzled with lemon-infused olive oil, or roast chicken.



HARVEST DATES: Sept. 5 – 27, 2013

ALCOHOL: 14.5%

PH: 3.55

TITRATABLE ACIDITY: 0.50 g/100ml

FERMENTATION: 86% barrel
14% stainless steel tank

MALOLACTIC FERMENTATION: 65%

BARREL AGING: 7.5 months sur lies
21% new French oak

BLEND: 100% Chardonnay

APPELLATION: Napa Valley

SUGGESTED RETAIL: \$35 per bottle

Marcus Notaro
Winemaker