

STAG'S LEAP WINE CELLARS

2013 ARCADIA VINEYARD CHARDONNAY

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 & 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 a selection of Dijon clones (75%) and Clone 17 (25%). The Dijon clones are more aromatic, resulting in a wine that has a beautiful nose, good acidity and distinct mineral notes. The wine was fermented in barrel and aged *sur lies* predominantly in neutral French oak barrels. The wine went through malolactic fermentation.

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 softened and got larger on schedule; a 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 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 ARCADIA VINEYARD Chardonnay opens with aromas of *crème brûlée*, honey, orange blossoms and pear. The wine is crisp and creamy on the palate with the signature stone fruit flavors of the vineyard, along with a hint of minerality and spice. Enjoy this wine with grilled whole fish with lemons and capers, seared scallops drizzled with lemon-infused olive oil, or roast chicken.



HARVEST DATES: *Sept. 10 – 12, 2013*

ALCOHOL: 14.5%

PH: 3.54

TITRATABLE ACIDITY: 0.50g/100ml

FERMENTATION: 100% barrel fermented

MALOLACTIC FERMENTATION: 100%

BARREL AGING: 8 months *sur lies*
20% new French oak

BLEND: 100% Chardonnay

APPELLATION: Napa Valley

SUGGESTED RETAIL: \$50 per bottle

CASES: 1,029