

STAG'S LEAP WINE CELLARS

2014 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

2014 was the third in a string of excellent vintages in Napa Valley. After a bone-dry winter and several years of drought conditions, much needed rain arrived in March that filled the soils with moisture. The rain fell at the perfect time and changed the direction of the growing season. In January, the winery team was strategizing to farm for small canopies, tannic fruit and low yields due to the drought. With the March rains, however, the focus in the vineyards shifted to controlling crop size and managing vine vigor. While 2014 was a warm year, there were no extreme heat events. Daytime highs were average yet evenings weren't as cool as normal, giving the vines an ideal growing climate. This allowed the grapes varieties to ripen one after another, so grapes were picked and brought into the winery when they were ready. The resulting wines are of extremely high quality with ripe fruit flavors (at lower sugar levels), elegant tannins and great balance.

TASTING NOTES

This Napa Valley Chardonnay opens with an aromatic floral nose along with notes of spiced poached pear and lemon peel. The wine is medium-bodied with nice viscosity and texture and finishes with hints of tangerine and spice. Enjoy this food-friendly Chardonnay with grilled calamari, seared scallops or fresh pasta in a lemon-butter sauce with fresh peas and pancetta.



VINTAGE:	2014
BLEND:	96% Chardonnay, 3% Sauvignon Blanc 1% Semillon
APPELLATION:	Napa Valley
ALCOHOL:	14.5%
FERMENTATION:	90% stainless steel 10% oak barrels
MALOLACTIC FERMENTATION:	5%
BARREL AGING:	6 months sur lies 3.5% new oak
CASES PRODUCED:	12,000