

STAG'S LEAP WINE CELLARS

2015 RANCHO CHIMILES SAUVIGNON BLANC

Vineyard-designated Sauvignon Blancs are rare, but Rancho Chimiles, the source for this wine is deserving of the honor. Terrence Wilson, owner of Rancho Chimiles and one of our longtime friends, is a meticulous grower whose philosophy of farming matches our own. Fruit from Rancho Chimiles has always been an integral part of our Napa Valley Sauvignon Blanc, but we also produce small quantities of this single vineyard wine for our wine club members and winery visitors.

VINEYARDS & WINEMAKING

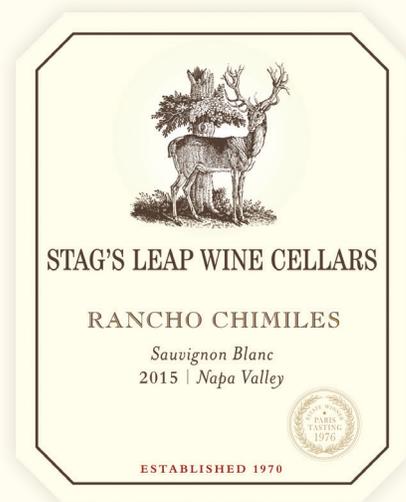
Tucked into the hills of Wooden Valley northeast of the town of Napa, the Rancho Chimiles vineyard is influenced by nearby San Pablo Bay, which funnels cool air and fog into the area in the evening and early morning hours. But at an elevation of 615 feet, the vineyard also receives plenty of sunshine. By carefully controlling the vigor of the vines, Wilson produces fruit with a focused core of racy, citrus notes and minerality. These characteristics are carefully nurtured in the winery by foregoing malolactic fermentation and by aging the wine in previously filled barrels.

VINTAGE

Overall, 2015 was a year with lower than usual crop size but with high quality fruit. The growing season was hot and dry and harvest started and ended early. A very warm and relatively dry winter led to early budbreak but, conversely, temperatures were abnormally low during the bloom period in May. During this extended bloom, there were two small rain events that resulted in a high incidence of 'shatter,' reducing tonnage. While it was a challenging vintage, by continually adjusting to the challenges and employing best practices, the grapes brought into the winery were of high quality.

WINE

Fragrant and inviting, this Sauvignon Blanc has distinct aromas of boxwood, guava, papaya and tangerine. The wine is bright with fresh acidity and silky tangerine and guava notes that linger on the finish. Enjoy with summertime favorites such as fresh oysters, a mixed green salad with fresh crab and grapefruit, seared scallops with mango and avocado relish or grilled peaches with prosciutto drizzled with aged balsamic vinegar.



HARVEST DATES:	<i>Aug. 25 – 27, 2015</i>
ALCOHOL:	<i>14.5%</i>
pH:	<i>3.06</i>
TITRATABLE ACIDITY:	<i>0.63 g/100ml</i>
FERMENTATION:	<i>100% barrel fermented in older French oak barrels</i>
MALOLACTIC FERMENTATION:	<i>None</i>
BARREL AGING:	<i>8 months sur lies 100% previously filled French oak barrels</i>
BLEND:	<i>100% Sauvignon Blanc</i>
APPELLATION:	<i>Napa Valley</i>
CASES PRODUCED:	<i>260 Cases</i>
SUGGESTED RETAIL:	<i>\$32 per bottle</i>
RELEASE DATE:	<i>March 2017</i>

Marcus Notaro
WINEMAKER