



STAG'S LEAP WINE CELLARS
2001 NAPA VALLEY CHARDONNAY

Vineyards ~ Our goal with this wine is to consistently express the unique character and greatest strengths of Chardonnay from the Napa Valley. We relied on our long-term growers in the Carneros District for almost 60-percent of the grapes for the 2001 vintage, giving the wine a core of beautiful, cool-weather Chardonnay character, marked by crisp acidity and delicate fruit. Another quarter of the blend comes from our newest estate vineyard, B.R.V., just north of the town of Napa in what will soon be known as the Oak Knoll District. The Dijon clones of Chardonnay in B.R.V. produce wines with beautiful apple and pear character and moderate acidity. The nuance and expression of each vineyard site has been preserved through barrel fermentation and aging in French oak barrels, only half of which are new, so as not to mask the natural character of the fruit. Malolactic fermentation was limited to one-third of the blend, to preserve the fruit's acidity and texture.

Vintage ~ The usual morning fog was absent for the better part of spring, and a few days of very hot weather in May initiated an early, quick bloom. The summer started hot and dry, but turned mild and the fog returned. Veraison (when the grapes start to soften and change color) occurred at about the same time as the previous vintage. Warmer weather returned in August as we prepared for harvest, but fortune prevailed and fruit acidity remained high as the heat allowed the grapes to attain adequate sugar levels. Some rain fell during the last week of September, but only a quarter-inch, and harvest resumed within two days without any problems. Acids were firm in the white wine grapes, allowing our winemaker to achieve the bright, crisp style for which we are known.

Wine ~ *Restrained aromas of vanilla bean and citrus only hint at the cornucopia of flavor that opens up in the mouth, including ripe peach, pineapple, and lychee, carried along on vanilla undertones and brightened by a lacy acidity. The wine is long on the palate, and as the finish gradually recedes it evokes honeydew melon and crème brûlée, evidence of our regimen of lees stirring—a labor-intensive process that extracts a creamy flavor dimension from the retired yeast hulls. Match this wine with a pumpkin risotto finished with shaved Parmesan or grilled salmon sauced with a fennel-and-caper vinaigrette.*

Harvest Dates – August 15 through October 6

Harvest Brix – 23.7° (weighted average)

Titrateable Acid – 0.72g/100ml

pH – 3.22

Fermentation – 100% barrel

Barrel Aging – 9 months *sur lie*, all French oak

Blend – 100% Chardonnay

Appellation – 100% Napa Valley

Malolactic Fermentation – 33%

Release Date – November 1, 2002

Suggested Retail – \$29 per bottle

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