

# STAG'S LEAP WINE CELLARS

## 2021 KARIA CHARDONNAY

The name KARIA (KAR-ee-ah) is derived from the Greek word meaning graceful, and the 2021 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

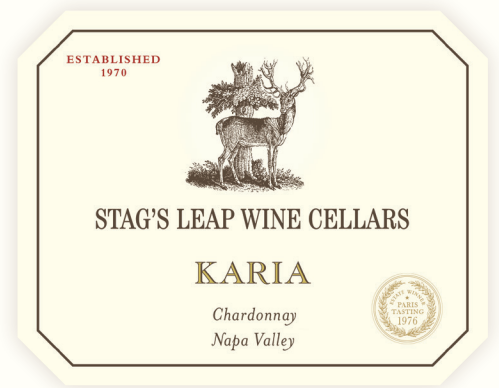
KARIA comes from a tapestry of vineyards in the southern part of Napa Valley. For the 2021 offering, vineyards in the Atlas Peak District (36%), Carneros (28%), Coombsville (17%) and Oak Knoll (10%) contributed fruit for this wine. The vineyards in Carneros (Beckstoffer Las Amigas and Carneros Creek), 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. The Oak Knoll vineyards (our estate vineyard DANIKA RANCH and Bravo Zulu) provide bright, juicy apple and pear personality to the blend. Atlas Peak fruit adds a lemon/lime citrus character and a richer mouthfeel. The grapes for this wine were picked early in the morning to keep them cool and then they were whole cluster pressed to preserve freshness. 48% of the wine was fermented with native yeasts. Oak and malolactic fermentation were used in moderation to accent, rather than overwhelm, the fruit.

### VINTAGE

The 2021 growing season will be remembered for being the second consecutive year of very dry conditions during winter and spring and for challenging weather during bloom and heat, cold, wind, and rain during flowering. This resulted in a reduction in yield and more variability on the clusters themselves. We had classic Napa Valley weather during the heart of the growing season with moderate temperatures and cool sea breezes in the afternoon and evening all summer. Early September saw a mini heat wave that pushed ripeness along, then a return to beautiful weather for the remainder of harvest. Berries were a little smaller than usual with loose clusters. Overall, this may be the best vintage for quality I've seen yet!

### WINE

This is a graceful Chardonnay with inviting aromas of apricot, honeysuckle, white peach, and brioche with a mineral-floral note. The wine has a bright and flavorful mouthfeel with a savory coating, texture, and lingering citrus flavors. Try pairing this Chardonnay with grilled chicken with lemon aioli, grilled salmon with a cucumber, tomato and fresh dill salsa or roast chicken breast stuffed with spinach and feta cheese.



<b>HARVEST DATES:</b>	<i>September 1 – 14, 2021</i>
<b>ALCOHOL:</b>	<i>14.5%</i>
<b>PH:</b>	<i>3.40</i>
<b>TA:</b>	<i>0.62 g/100mL</i>
<b>FERMENTATION:</b>	<i>92% barrel; 8% stainless steel</i>
<b>MALOLACTIC FERMENTATION:</b>	<i>50%</i>
<b>BARREL AGING:</b>	<i>9 months sur lies, 34% new French oak</i>
<b>BLEND:</b>	<i>99.5% Chardonnay .5% Muscat Canelli</i>
<b>APPELLATION:</b>	<i>Napa Valley</i>
<b>RELEASE:</b>	<i>November 2022</i>

Marcus Notaro,  
WINEMAKER