



STAG'S LEAP WINE CELLARS

2022
KARIA
CHARDONNAY

The name KARIA (KAR-ee-ah) is derived from the Greek word meaning graceful, and the 2022 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 2022 offering, vineyards in the Atlas Peak District (43%), Carneros (32%), Coombsville (14%) and Oak Knoll (11%) 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. Oak and malolactic fermentation were used in moderation to accent, rather than overwhelm, the fruit.

VINTAGE

The 2022 vintage was the third year in a row of drought. Following the 2021 harvest, we received a record rainfall of 11.20 inches at the end of October, resulting in saturated soil. Unfortunately, the rest of the winter was remarkably dry. We began the 2022 season with early mowing and tillage to conserve as much soil moisture as possible. There was an unusual hail/rainstorm at bloom that reduced yields in some vineyards. This was followed by a late frost in mid-April, but thankfully we did not get extreme freezing temperatures. Spring weather was very unpredictable, with a mix of cool, warm, and hot days. To add to the excitement, Mother Nature gave us some late June rain that increased the mildew pressure across the valley. It wasn't until mid-July when we reached our typical summer temperatures. The rest of the summer saw average temperatures and good growing conditions. Then, just at the start of harvest, we experienced a nine-day heat wave with record temperatures. Despite the drought and extreme heat at harvest, with careful attention to the timing of our work in the vineyards, we brought in exceptional fruit. Overall, the wines from this vintage have riper flavors and softer acid structures.

WINE

This is a graceful Chardonnay with fragrant aromas of ripe mango, honeydew melon and peach along with hints of key lime pie, apple and floral notes. This medium-bodied wine has a bright and flavorful mouthfeel full of fruit and a touch of creamy vanilla spice, leading to a lasting citrus and melon finish. 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.

HARVEST DATES:	<i>August 22 to September 16, 2022</i>
ALCOHOL:	<i>14.5%</i>
PH:	<i>3.48</i>
TITRATABLE ACIDITY:	<i>0.62 g/100ml</i>
FERMENTATION:	<i>96% barrel; 4% stainless steel</i>
MALOLACTIC FERMENTATION:	<i>32%</i>
BARREL AGING:	<i>9 months sur lies 35% new French oak, 61% older French oak, 4% stainless steel</i>
BLEND:	<i>100% Chardonnay</i>
APPELLATION:	<i>Napa Valley</i>
RELEASE DATE:	<i>October 2023</i>

A handwritten signature in dark ink, appearing to read 'Marcus Notaro'.

Marcus Notaro
WINEMAKER