

# STAG'S LEAP WINE CELLARS

## 2007 KARIA CHARDONNAY

The name KARIA (ka'-ee-ah) is derived from a Greek word meaning graceful, and it is this very character that we seek most in this wine. With stylistic inspiration coming specifically from our ARCADIA VINEYARD Chardonnay, the wine is refreshing, light and graceful on the palate, with bright acidity supporting ripe fruit flavors and a butterfly kiss of oak.

### VINEYARDS & WINEMAKING

We source the fruit for this wine in the cooler climate regions of the Napa Valley, with over 40% of the blend coming from our estate vineyards. ARCADIA VINEYARD, at the foot of Mt. George, provides a framework of invigorating acidity as well as beautiful floral notes. B.R.V., our vineyard in the Oak Knoll District, contributes sweet, juicy apple and pear characters. We complement the fruit from these vineyards with grapes from select vineyards in Carneros that enhance the blend with citrus notes and a minerality that region is known for. In the cellar, oak and malolactic fermentation are used with a light touch. It's a terroir-driven approach that is built on the belief that winemaking techniques should contribute accent notes and not make the dominant statement.

### VINTAGE

In contrast to the very wet start of the previous vintage, the 2007 vintage began very dry, with about 60% of normal rainfall. Then, an unusually warm spring sped up vine growth for an early bud break and bloom. This was followed by a relatively cool summer, with notably fewer days above 90 degrees. The dry season resulted in smaller berries with good color, flavor concentration, and acid structure. The vintage was also distinguished for its surprisingly civilized pace during harvest. If you asked winemaker Nicki Pruss or vineyard manager Kirk Grace about the 2007 harvest, they might ask you "which one?" That's because the harvest had two very distinct phases, weeks apart: before and after the intense heat spike of late August – early September. The respite in between was appreciated by all.

### WINE

A cornucopia of aromas emerges from this wine, with apple, white peach and orange blossom joining subtle layers of roasted almond and vanilla cream. Similar flavors are enjoyed on the palate with additional citrus notes. A delicate honey tone is supported by bright acidity all the way through the toasty brioche finish. This versatile and food-friendly wine is easily enjoyed with butternut squash ravioli with sage brown butter, shrimp scampi, or a pecan-crusted roast loin of pork.



<b>HARVEST DATES:</b>	<i>Aug. 22 – Sept. 21</i>
<b>ALCOHOL:</b>	<i>13.6%</i>
<b>pH:</b>	<i>3.31</i>
<b>TITRATABLE ACIDITY:</b>	<i>0.67g/100ml</i>
<b>FERMENTATION:</b>	<i>94% barrel 6% tank</i>
<b>MALOLACTIC FERMENTATION:</b>	<i>35%</i>
<b>BARREL AGING:</b>	<i>8.5 months sur lies 23% new French oak</i>
<b>BLEND:</b>	<i>100% Chardonnay (42% estate grown)</i>
<b>APPELLATION:</b>	<i>Napa Valley</i>
<b>RELEASE DATE:</b>	<i>Fall 2008</i>
<b>SUGGESTED RETAIL:</b>	<i>\$35 per bottle</i>

Nicki Pruss  
Winemaker