

STAG'S LEAP WINE CELLARS

2006 ARCADIA VINEYARD CHARDONNAY

For the Roman poet Virgil, ARCADIA was celebrated as a place of pastoral simplicity, where inhabitants lived in close harmony with nature. In southern Napa Valley, at the foot of Mt. George, a 128-acre parcel revealed itself in a similar way to the Winiarski family, who purchased the land in 1996 and named it ARCADIA VINEYARD. This vineyard produces Chardonnay similar to classic Burgundian Chablis. From the first release with the 1998 vintage, it has won accolades for its combination of alluring perfume, delicate fruit, vibrant minerality, and understated oak.

VINEYARDS & WINEMAKING

Located on a strand of gently rolling hills, ARCADIA VINEYARD is comprised of gravelly silt loam soils formed in part by an ancient inland lake. Cool to moderate temperatures prevail here in this vineyard just east of the town of Napa. The flinty, citrus-spiked fingerprint of this vineyard-designated Chardonnay originates from the vineyard's climate and soil structure—which includes deposits from crushed shells. With such beautiful fruit coming from this vineyard, we show restraint in our winemaking practices—exercising minimal use of malolactic fermentation and aging the wine in older barrels that impart little to no oak character to the wine. In this way, we showcase the distinctiveness of this vineyard site.

VINTAGE

Flooding kicked off the New Year in Napa Valley, which made for great news headlines, but caused no damage to dormant vines. Cool, wet weather delayed bud break by a few weeks, but by early June, the sun came out and vines began to bloom and set fruit. In mid-July, a record-setting heat wave lasted about ten days, which helped the vines catch up to a “normal” place in the typical growing season. Seasonal and somewhat cooler weather returned in August, with a mild weather pattern continuing throughout the fall that allowed for moderately paced, deliberate ripening and a long harvest period.

WINE

As fragrant and lively as a spring day, the 2006 ARCADIA VINEYARD Chardonnay fills the glass with aromas of lemon chiffon, white peach, and wildflower honey. These lovely aromas weave into flavors of apple, pear, and citrus notes that are joined by a flinty, mineral core that cleanses the palate.

This wine is just as refreshing on its own, as an aperitif, as it is paired with crab cakes and lemon aioli on a bed of micro greens, or corn soup with sautéed scallops.



HARVEST DATES: Sept. 8 – 25

ALCOHOL: 13.1%

pH: 3.28

TITRATABLE ACIDITY: 0.63g/100ml

FERMENTATION: 68% Barrel
32% Tank

MALOLACTIC FERMENTATION: 15%

BARREL AGING: 6 months sur lies

BARREL TYPE: 100% previously filled
French oak

BLEND: 100% Chardonnay

APPELLATION: Napa Valley

RELEASE DATE: April, 2008

SUGGESTED RETAIL: \$50 per bottle

Warren Winiarski
Founder

Nicki Pruss
Winemaker