

STAG'S LEAP WINE CELLARS

2007 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—refraining from the 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

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 gorgeous bouquet of green apple, pear, and citrus fruits mingles with notes of jasmine, honeysuckle, and warm pie crust. These inviting aromas lead to flavors of gingered pears, vanilla cream, and citrus zest that lightly lingers to a satisfying finish.

This wine is easily enjoyed as an aperitif with oysters on the half shell or tuna tartare. It’s also an excellent companion to grilled lemon chicken with a dill cream sauce, a classic seafood salad, or a cold avocado and corn soup with cilantro oil.



HARVEST DATES: Aug. 28 – Sept. 25

ALCOHOL: 13.6%

pH: 3.29

TITRATABLE ACIDITY: 0.62g/100ml

FERMENTATION: 75% Barrel
25% Tank

MALOLACTIC FERMENTATION: None

BARREL AGING: 7 months sur lies

BARREL TYPE: 100% previously filled
French oak

BLEND: 100% Chardonnay

APPELLATION: Napa Valley

SUGGESTED RETAIL: \$50 per bottle

A handwritten signature in cursive script that reads 'Nicki Pruss'.

Nicki Pruss
Winemaker