

and the 2014 Karia



STAG'S LEAP WINE CELLARS 2014 'KARIA' CHARDONNAY

California, USA



DRY MED SWEET

ALCOHOL 14.5%

VARIETY 100% Chardonnay

Colour Notes

Old gold.

Aroma Notes

This graceful Chardonnay has a broad, expressive nose with lemon, stone fruit and vanilla aromas.

Palate Notes

Medium bodied, this wine has a lovely texture and flavors of red apple, light citrus and Asian pear that lead to a long finish with a hint of creamy oak. There is a nice balance to the acidity and minerality that enhances the freshness and elegance of this wine.



and the 2014 Karia The name Karia is derived from the Greek



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Robert Parker's 'The Wine Advocate'

90 PARKER POINTS

A beautiful Chardonnay from Stag's Leap, the 2014 Chardonnay Karia spent seven months on its lees in 30% new French oak. It exhibits wonderful, tropical pineapple, white peach and honeysuckle notes, great acidity, and beautifully, pure fruit with very little evidence of oak. It is medium to full-bodied, fresh and very seductive. Drink it over the next several years.

Wine Enthusiast

91 POINTS

A greeting of caramel and honey reveals a touch of barrel reduction in this mediumbodied, generously layered wine. It imparts a ripeness of melon and apple, finishing in a sprinkling of nutmeg.

Wine Spectator

88 Points

Clean and complex, with a mix of spicy floral scents and notes of apple and mandarin orange. Ends with a pithy citrus skin hint on the finish.





PRODUCTION OF

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FERMENTATION

Whole cluster pressed to preserve the freshness. 95% barrel, 5% stainless steel tank Malolactic Fermentation: 70%

MATURATION

Barrel Aging: 7 months sur lies, 30% new French oak

pH | F\/FI

3.57

ta (total acidity)

0.5 g/100ml



Bronze Bears Lounge Happily over aging barrels of Stag's Leap wine