

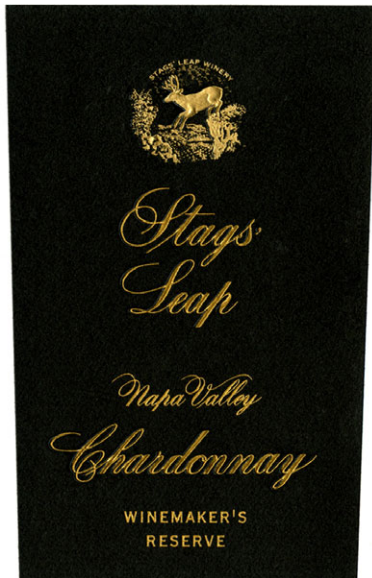
STAGS' LEAP WINERY 2008 WINEMAKER'S RESERVE CHARDONNAY

THE 2008 VINTAGE produced modest yields and exceptional wines for Stags' Leap. This growing season marked the second year of drought in the Napa Valley. The spring season was one of the driest on record with virtually no rainfall and precipitation was down 60 percent for the entire year. Summer produced cool, consistent temperatures, and the dry conditions forced the vines to focus on fruit development rather than leaf production producing a wonderfully concentrated crop. A brief warm spell around Labor Day added the boost of sugar development that we were looking for to complement the excellent acid structure in our Chardonnay.



The Manor House, built in 1890

The grapes for this wine are grown on the benchlands south of Yountville. Here on the western side of the Napa Valley, a cool microclimate creates ideal growing conditions for Chardonnay. The fruit is hand picked, whole cluster pressed, and aged on the lees in 100 percent neutral French oak barrels. The Winemaker's Reserve Chardonnay represents the best barrels of the vintage.



The 2008 Winemaker's Reserve Chardonnay opens with aromas of fresh peach, honeydew melon and meyer lemon. The palate is soft and balanced with concentrated flavors of tangerine, key lime, cantaloupe and candied ginger. The finish is long and crisp with lingering fruit and a touch of minerality.

2008 WINEMAKER'S RESERVE CHARDONNAY	
Harvest Date: September 2008	Varieties: 100% Chardonnay
Bottled: May 2009	ALC: 13.8%
Release Date: December 2009	Cases: 200