



STAG'S LEAP WINE CELLARS

2024
KARIA
CHARDONNAY

The name KARIA (pronounced KAR-ee-ah) comes from a Greek word meaning “graceful”, and the 2024 KARIA Chardonnay truly embodies this quality. It showcases how grapes from selected cool-climate vineyards in southern Napa Valley can be crafted into a harmonious blend of fresh fruit aromas and flavors, balanced crisp acidity, and subtle oak spice. Light and elegant—that’s KARIA.



VINEYARDS & WINEMAKING

KARIA comes from a diverse selection of vineyards located in the southern part of Napa Valley. For the 2024 vintage, the wine is crafted using grapes from the following vineyards: Atlas Peak District (Antica Estate, 52%), Carneros (24%), Coombsville District (Arcadia Vineyard, 18%), and the Oak Knoll District (6%).

The fruit from the Atlas Peak region enhances the blend with lemon and lime citrus notes along with a richer mouthfeel. The Carneros vineyards, which benefit from cooling breezes that sweep in from San Pablo Bay during the mornings and evenings, contribute citrus and mineral notes to the wine. Arcadia Vineyard adds aromatic complexity and delicate fruit characters, while the Oak Knoll vineyards impart a bright, juicy personality with apple and pear flavors. To maintain freshness, the grapes were harvested early in the morning and then whole-cluster pressed. Oak aging and malolactic fermentation were applied in moderation to accentuate the fruit without overwhelming it.

VINTAGE

The 2024 season experienced 27.75 inches of rainfall, closely aligning with the five-year average of 24 inches. A cool spring gave way to warmer temperatures, with heat gradually intensifying through May and June. The average daily temperatures in 2024 surpassed those of 2023, marking this year as a warmer vintage overall. In contrast, 2023 was noted as the coolest vintage in the past decade. In July, just before veraison, a heat spike helped manage vine vigor and accelerated flavor development. As a result, both Sauvignon Blanc and Chardonnay, along with many Cabernet Sauvignon blocks, were harvested earlier and at lower brix levels than in previous years, due to this early flavor progression.

The harvest of Sauvignon Blanc and Chardonnay occurred in rapid succession, followed by harvest of Cabernet Sauvignon from warmer sites. Overall, the harvest began and concluded three weeks earlier than the previous year. A brief cooling period in late September was succeeded by an extended heat event in early October, which led to an early conclusion of the harvest. This extended heatwave, with daily highs ranging from 94°F to 107°F stressed the vines, yet they displayed remarkable resilience and sustained minimal cluster damage due to precise and timely irrigation management by our viticulture teams.

The white wines from this vintage stand out with bright, vibrant flavors, characterized by crisp acidity and complexity. Similarly, the red wines enchant with their expressive profiles, elegantly framed by restrained tannins. This vintage embodies excellence, promising wines that will resonate with enthusiasts for years to come.

WINE

The 2024 KARIA Chardonnay has aromas of white peach, zesty lemon-lime, luxurious crème brûlée, and refreshing honeydew melon, complemented by delicate floral notes and a whisper of clove and vanilla. The palate is treated to a velvety mouthfeel and medium body that exudes balance and sophistication. Expect vibrant citrus and luscious honeysuckle to dance on your taste buds, leading to an enchanting finish that lingers with a hint of oak.

HARVEST DATES:	August 27 to September 5, 2024
ALCOHOL:	13.0%
PH:	3.34
TITRATABLE ACIDITY:	0.66 g/100ml
FERMENTATION:	92% barrel fermentation, 8% stainless steel
MALOLACTIC FERMENTATION:	13%
BARREL AGING:	Aged in 100% French oak (39% new; 61% older barrels) for 8 months sur lie
BLEND:	100% Chardonnay
APPELLATION:	Napa Valley
RELEASE DATE:	September 2025

Marcus Notaro
WINEMAKER