

STAG'S LEAP WINE CELLARS

2005 S.L.V. CABERNET SAUVIGNON

Planted in 1970, this vineyard achieved international fame when three-year-old vines from the 1973 harvest produced a wine that bested some of France's greatest Bordeaux in a 1976 blind tasting that has become known as the "Judgment of Paris." The stunning victory launched Stag's Leap wine Cellars into the ranks of the world's most noteworthy Cabernet Sauvignon producers. Today, this history-making vineyard continues to produce wines with layers of complexity, spicy intensity and firm structure – promising long life and ageability.

VINEYARDS & WINEMAKING

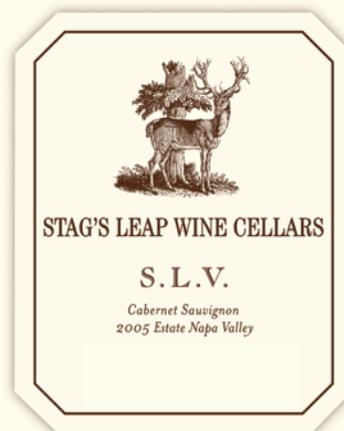
Located in the heart of what is now the Stags Leap District, S.L.V. soils are made up, in part, of volcanic earth which contributes "fire"-like qualities of great structure, concentration, and spicy intensity. The vineyard has undergone a gradual, decade-long replanting program. This year's blend includes fruit from the young vines of Block 3A and 3B, planted in 2001. The lots vinified from these youthful vines are already showing classic S.L.V. structure and rich cassis flavors. The blend also includes fruit from 1A and 2A. Planted in the early 1990's, they are now in their peak growing years. The final contribution to the blend comes from Block 4 with vines over thirty-five years old, the last remaining block from the original planting which continues to produce fruit of extraordinary character.

VINTAGE

With its excellent quality and abundant crop size, the 2005 vintage has the potential to be among the best of the decade. Heavy rainfall after bud break and during fruit set made for a nervous start to the growing season. Fortunately, temperatures rose following bloom and remained moderate throughout the summer. The late spring rains and moderate temperatures reduced the need for irrigation, and some of our blocks were dry farmed throughout the season. In September, warmer weather arrived with an Indian summer that provided ideal conditions for the final push to ripeness.

WINE

In its youth, this wine rewards those who let it sit in the glass and open up before discovering its generous character. At first, it presents dark fruit and floral aromas, then an earthy hint of rosemary and black truffle. Similar flavors unfold, including dark cherry, blueberry and plum that join with cocoa powder and spiced vanilla. This mouth-filling wine builds in richness and density through its long, smooth finish. Try it with a dry-aged porterhouse steak, grilled game, or a wild mushroom tart.



HARVEST DATES: Sept. 28 – Oct. 10

ALCOHOL: 14.5%

PH: 3.63

TITRATABLE ACIDITY: 0.58g/100ml

BARREL AGING: 24 months
43% new French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Stags Leap District,
Napa Valley

RELEASE DATE: November 2008

SUGGESTED RETAIL: \$125 per bottle

Nicki Pruss

Nicki Pruss
Winemaker