



STAG'S LEAP WINE CELLARS 2001 S.L.V. CABERNET SAUVIGNON

Vineyards ~ S.L.V. was first planted in 1970 and three years later produced the Cabernet Sauvignon that astounded the world by triumphing over leading French Bordeaux in the 1976 "Judgment of Paris" tasting. Vines grow old and must be replaced, however, and in 2001 the replanting of S.L.V. pushed its production to the lowest levels in recent history. Some old vines were removed after the 2000 harvest, and newer plantings were not yet bearing in force. As a result, the amount of S.L.V. bottled in 2001 was approximately half of the 2000 vintage. Another reason for the small size of the 2001 bottling is that fruit from S.L.V. made up a larger-than-usual proportion of the 2001 CASK 23, our proprietary Cabernet Sauvignon blend drawn exclusively from our S.L.V. and FAY vineyards. In other words, a portion of the S.L.V. bottling was sacrificed in order to create the best possible expression of CASK 23. But although it is small, the 2001 vintage of S.L.V. is a beautiful wine, full of "it"—the pebbly mouth-feel impression that is described as crucial to CASK 23—and very characteristic of this history-making vineyard.

Vintage ~ The usual morning fog was absent for the better part of spring, and a few days of very hot weather in May initiated an early, quick bloom. The summer started hot and dry, then turned mild as the fog returned. Warmer weather returned in August as we prepared for harvest, but fortunately fruit acidity remained high as the heat allowed the grapes to attain optimum sugar levels and physiological ripeness. Some rain fell during the last week of September, but light winds and the return of sunshine dried the clusters and harvest resumed after two days.

Wine ~ This savory, multifaceted wine is a bit reticent at first, but allow it to open up—first in the glass, then on your tongue—and discover how much it has to offer. Aromas of berries, brown sugar, and chocolate-covered orange peel evolve in the mouth into a flavor array that includes dark berries, purple fruits, and rosemary. The soft grip carries all the way around and then all the way through the long, satisfying finish. The 2001 S.L.V. will age beautifully for a decade and beyond. To enjoy it now, decant at least an hour beforehand, then serve with grilled pancetta-wrapped figs, oxtail stew with black olives over pappardelle, or polenta topped with a morel-and-porcini flan.

Harvest Dates – September 7-24

Harvest Brix – 24.2° Brix (weighted average)

Alcohol – 14.0%

pH – 3.71

Titrateable Acidity – 0.55g/100ml

Blend – 83.74% Cabernet Sauvignon, 14.74% Merlot,
1.52% Petit Verdot

Appellation – 100% Napa Valley

Barrel Aging – 21 months in French oak

Production – 882 cases

Release Date – September 1, 2004

Suggested Retail – \$100 per bottle