



**STAG'S LEAP WINE CELLARS**  
**1997 S.L.V.**  
**CABERNET SAUVIGNON**

**Vineyard** ~ S.L.V., first planted as Stag's Leap Vineyards in 1970, now yields even greater depth of fruit than that found in the 1973 Cabernet Sauvignon, the wine that won the famous 1976 Paris Tasting. Since 1986, we have been applying new viticultural principles to further enhance fruit expression and to promote uniform berry ripeness. Meticulous canopy management gives greater expression to the rich structure and flavor typical of more mature vines. As we replant, the newest viticultural techniques allow us to better match rootstocks, vine spacing and clones to different soils in the vineyard. Human involvement in our estate vineyards has never been higher, for we are farming not only vine-by-vine during the growing season, but as harvest approaches, grape clusters are thinned to ensure unvaried fruit maturation. The overall vineyard conditions are ideal. The soil is volcanic and alluvial with good drainage. Located in the heart of the Stags Leap District, afternoons are warm with cool evening breezes.

**Vintage** ~The winter of 1996/1997 was marked by heavy rain that fell primarily from December through April. Warm soil temperatures, due in part to the rainfall and mild temperatures, initiated early flowering and budbreak. Although in general, summer temperatures were relatively cool, there was enough heat accumulation to ripen the fruit weeks prior to the last couple of years. Temperatures were moderate, allowing fruit to mature evenly. A scattering of rain momentarily disrupted these ideal conditions, but our concerns evaporated as rising temperatures gave greater richness to the fruit. As lab analysis is never the sole determination of ripeness, 1997's large crop required careful daily tasting of *every* vine. We often stopped pickers in the middle of a row, since flavor potential had not been achieved beyond that point.

**Wine** ~ *The 1997 S.L.V. is like a poem. Its aromas and flavors are subtle and complex. It shows its classic Bordeaux-like elements in graceful abundance. Nuances of white pepper and intriguing brambly qualities perfume the essence of black plum. Fruit is luscious on the palate with an elegant backbone of spicy French oak flavoring. The wine evolves through layers of tea leaf and cassis flavors that are accompanied by restrained tannins, echoing in a silky finish. Try this wine with beef tenderloin dressed in a brandy reduction or a wild mushroom risotto.*

Harvest Dates ~ August 29–September 10  
Harvest Brix ~ 24° (average)  
Titratable Acid ~ 0.53g/100ml  
pH ~ 3.52  
Blend ~ 95.93% Cabernet Sauvignon,  
3.82% Merlot, 0.25% Petite Verdot

Appellation ~ 100% Napa Valley  
Barrel Aging ~ 22 months French oak  
Release Date ~ September 1, 2000  
Suggested California Retail Price ~ \$100.00

Michael Silacci  
Winemaker

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