

STAG'S LEAP WINE CELLARS

2007 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

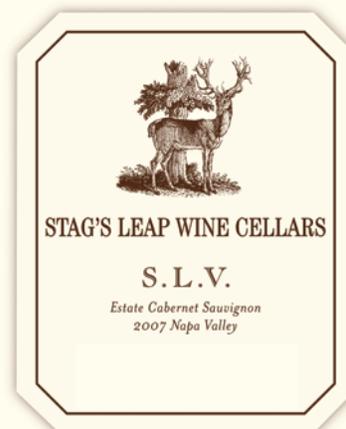
Up to seven S.L.V. Cabernet Sauvignon blocks contributed to this wine. As the majority of the 1970s-era vines have aged past their grape-producing prime, they have been gradually replanted, perpetuating the life of this historic vineyard. The "grande dame" of the vineyard, S.L.V. Block 4, planted in 1972, still graces this blend. This block, characterized by the volcanic soils on the eastern hillside of S.L.V., gives this wine its structure, concentration and ripe, elegant tannins; vines in alluvial soils in the western part of the vineyard lend vibrant fruit flavors and heady aromatics. Each lot was vinified and aged separately in small French oak barrels for 24 months, allowing the characteristics of each block to develop. This added subtle hints of spice and caramel to the finished wine. In the latter stages of aging, the barrel lots were blended and the 2007 S.L.V. was born.

VINTAGE

In contrast to the very wet start of the previous vintage, 2007 began very dry, with about 60% of normal rainfall. Then, an unusually warm spring sped up vine growth for an early bud break and bloom. This was followed by a relatively cool summer, with notably fewer days above 90°. The dry season resulted in smaller berries with good color, flavor concentration and acid structure. The vintage was also distinguished by its surprisingly civilized pace during harvest. If you asked winemaker Nicki Pruss or vineyard manager Kirk Grace about the 2007 harvest, they might say, "Which one?" That's because the harvest had two distinct phases, weeks apart: before and after the intense heat spike of late August/early September. The respite in between was appreciated by all.

WINE

Our red wines from 2007 are remarkably fruit-forward and accessible in their youth, yet remain true to Stag's Leap Wine Cellars house style: refined, elegant and suggesting a long life in the cellar. The 2007 S.L.V. has the dark fruit tones (blackberry, black plum) that typically come from the vineyard, as well as notes of cassis, bramble, Chinese five-spice, caramel and vanilla. There is an elegant mineral quality on the nose and lingering finish. The tannins can be described as being like raw silk: slightly nubby, yet still smooth. Serve S.L.V. with filet mignon or, for non-carnivores, an earthy wild-mushroom risotto.



HARVEST DATES: Sept. 1 – Sept. 29, 2007

ALCOHOL: 14.5%

pH: 3.70

TITRATABLE ACIDITY: 0.55g/100ml

BARREL AGING: 24 months
88% new French oak
12% previously filled French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Napa Valley (100% estate)

RELEASE DATE: Fall 2010

SUGGESTED RETAIL: \$125 per bottle

Nicki Pruss
Winemaker