

STAG'S LEAP WINE CELLARS

2008 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

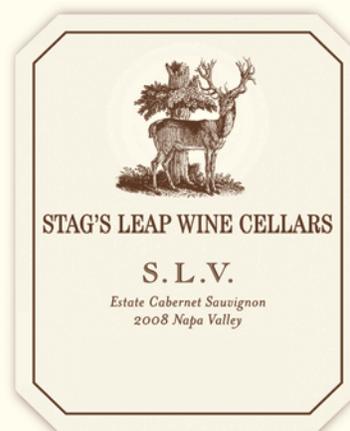
The vineyard blocks in S.L.V. provided a "painter's palette" of Cabernet Sauvignon characteristics with which to create this blend. As the majority of the 1970s-era vines have aged past their grape-producing prime, they have been gradually replanted, perpetuating the life of this historic vineyard. The "grande dame" of the vineyard, S.L.V. Block 4, planted in 1972, still graces this blend. This block along with the vines in S.L.V. blocks 3A and 3B, characterized by the fire-borne volcanic soils on the eastern side of S.L.V., gives this wine its structure and notes of minerality along with concentrated dark fruit flavors and ripe, elegant tannins. Vines in alluvial soils in the western part of the vineyard add accent notes of 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 2008 S.L.V. was born.

VINTAGE

The 2008 growing season was like a scary movie with a happy ending. A hard frost in April and a heat spike in May during bloom greatly reduced vineyard yields. The frost – the worst in the memories of many Napa Valley vintners – had us up for 22-plus nights, monitoring our frost protection needs. Another heat spike in the first week of September caused concern, yet Mother Nature provided a reprieve and gave us a cool, calm harvest the rest of the way. Although yields were lower than normal due to poor bloom and set, the concentration and flavor development in the grapes was outstanding, and we made beautiful wines despite the challenges.

WINE

The 2008 S.L.V. is the 35th vintage since the 1973 S.L.V. won the Paris Tasting in 1976. This rich and generous Cabernet Sauvignon opens with crushed blackberry and ripe plum aromas, accented by notes of anise, fennel and cedar. Full-bodied and supple, the wine flows smoothly across the palate. The wine's texture is reminiscent of enjoying a dark chocolate covered caramel with sea salt. Dark fruit and spice linger on the finish. Serve S.L.V. with braised lamb shanks with star anise or pork tenderloin with fresh rosemary.



HARVEST DATES:	<i>Sept. 7 – Sept. 29, 2008</i>
ALCOHOL:	<i>14.5%</i>
pH:	<i>3.79</i>
TITRATABLE ACIDITY:	<i>0.57g/100ml</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>24 months 87% new French oak 13% previously filled French oak</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Napa Valley (100% estate)</i>
RELEASE DATE:	<i>Fall 2011</i>
SUGGESTED RETAIL:	<i>\$125 per bottle</i>

Nicki Pruss
Winemaker