

STAG'S LEAP WINE CELLARS

2010 S.L.V. CABERNET SAUVIGNON

S.L.V., also known as Stag's Leap Vineyards, is the winery's first vineyard. Planted in 1970, this vineyard achieved international fame when three-year-old vines from the 1973 harvest produced a wine that stunned the wine world when it bested some of France's greatest wines in a 1976 blind tasting known as the "Judgment of Paris." Today, this history-making vineyard continues to produce wines with layers of complexity, spicy intensity and excellent structure—promising long life and ageability.

VINEYARDS & WINEMAKING

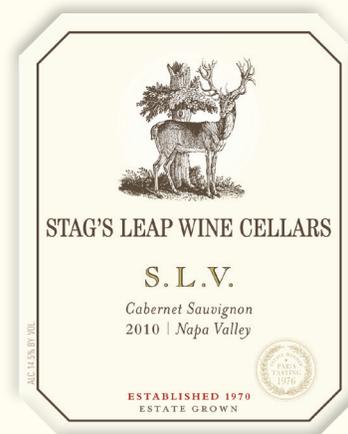
The vineyard blocks in S.L.V. provided a "painter's palette" of Cabernet Sauvignon characteristics with which to create this blend. As the majority of the 1970s-era vines have aged past their grape-producing prime, they have been gradually replanted, perpetuating the life of this historic vineyard. The "grande dame" of the vineyard, S.L.V. Block 4, planted in 1972, still graces this blend. These vines along with blocks on the eastern side of S.L.V., characterized by their fire-borne volcanic soils, give this wine its structure and sense of minerality along with concentrated dark fruit flavors and ripe, elegant tannins. Vines in alluvial soils in the western part of the vineyard add vibrant fruit accent notes and heady aromatics. Each lot was vinified and aged separately in small French oak barrels for 21 months, allowing the characteristics of each block to develop. In the latter stages of aging, the barrel lots were blended to create the 2010 offering.

VINTAGE

2010 was a year that proved you should never judge the end by the beginning. It was slow to start, with heavy spring rains and a cool summer. A summer long on sweaters and short on, well, shorts. The "normal" start of the harvest season was delayed by two to three weeks in most vineyards. Mother Nature brought us a heat spell in late August, followed by another which, after a much longer time on the vine than in most years, resulted in a rather compact harvest with white and red grapes coming in from the vineyards in tight succession. The slow grape maturity of the 2010 vintage aptly suited our Stag's Leap Wine Cellars house style, creating wines of elegance with great extraction and fuller flavors.

WINE

The 2010 S.L.V. Cabernet Sauvignon offers ripe black cherry and blueberry aromas with hints of cedar and spice. A powerful entry leads to a rich and full palate of black currant and red fruit with anise and cocoa top notes. The wine's structured tannins, concentrated fruit core and pleasing minerality point to this wine's ability to age. Enjoy with grilled peppered tri-tip or a hearty wild mushroom risotto.



HARVEST DATES: Oct. 2 – Oct. 18, 2010

ALCOHOL: 14.5%

pH: 3.72

TITRATABLE ACIDITY: 0.59g/100ml

FERMENTATION: 100% stainless steel tank

MALOLACTIC FERMENTATION: 100%

BARREL AGING: 21 months
94% new French oak
6% previously filled French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Napa Valley (100% estate)

RELEASE DATE: Fall 2013

SUGGESTED RETAIL: \$125 per bottle