

STAG'S LEAP WINE CELLARS

2011 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

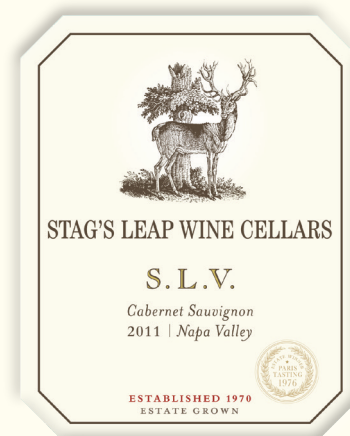
The vineyard blocks in S.L.V. provided a "painter's palette" of Cabernet Sauvignon characteristics with which to create this blend. As the majority of the 1970s-era vines have aged past their grape-producing prime, they have been gradually replanted, perpetuating the life of this historic vineyard. The "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 20 months, allowing the characteristics of each block to develop. In the latter stages of aging, the barrel lots were blended to create the 2011 offering.

VINTAGE

The 2011 vintage was a cool, wet and late vintage. The cool, wet weather pattern extended from winter through the spring until about mid-June. Many vines experienced a delayed bud-break and the unusually wet spring disrupted bloom, resulting in lower fruit set in some vineyards. The summer was mild and without the normal extended heat spikes providing a cool, slow glide into harvest. This was a year where it was very important to do timely "detail" work in the vineyards to open up the vine's canopy. This allowed for light, air and warmth to penetrate the fruit zone and aimed the fruit in the direction of ripeness. At harvest the importance of cluster selection, both in the vineyard and at the winery, could not be overlooked. Despite the lighter crop and overall weather pattern in 2011, the signature Stag's Leap Wine Cellars style of balance, elegance and restraint shines through in this wine.

WINE

The 2011 S.L.V. Cabernet Sauvignon offers vibrant chocolate-covered cherry aromas along with notes of roasted chestnuts and black tea with clove spice. The wine has a lovely core of red berry fruit along with bigger tannins and a pleasing cardamom note on the finish. The wine's structured tannins, concentrated fruit core and pleasing minerality point to this wine's ability to age. Enjoy with Osso Buco or other slow-cooked/braised meats with fresh herbs.



HARVEST DATES: Oct. 15 – Nov. 1, 2011

ALCOHOL: 13.5%

pH: 3.68

TITRATABLE ACIDITY: 0.55 g/100ml

FERMENTATION: 100% stainless steel tank

MALOLACTIC FERMENTATION: 100%

BARREL AGING: 20 months
100% new French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Napa Valley (100% estate)

RELEASE DATE: September 2014

SUGGESTED RETAIL: \$125 per bottle