

STAG'S LEAP WINE CELLARS

2012 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

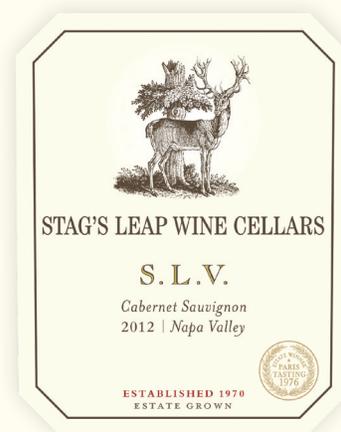
The vineyard blocks in S.L.V. provided a "painter's palette" of Cabernet Sauvignon characteristics with which to create this blend. As the majority of the 1970s-era vines have aged past their grape-producing prime, they have been gradually replanted, perpetuating the life of this historic vineyard. The "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 2012 offering.

VINTAGE

2012 was a textbook vintage for the Napa Valley, producing exceptional fruit. A mild winter ended with enough rainfall to allow good moisture in the soil. The mild spring transitioned into a mild summer. With the exception of one heat event in early July, summer temperatures were perfect with daytime highs almost always in the upper 80s and nighttime lows in the upper 40s. In mid-July the valley began predicting a larger than average harvest. But it was a grower's dream as fruit achieved that elegant intersection of flavor and quantity. Fruit matured with deep concentrated flavor and soft tannins. Without extreme heat or rain we found ourselves able to "cherry pick" vineyard blocks as they achieved maximum flavor. The rain held off almost until the very end of harvest and even then it was only an exclamation mark on a remarkable vintage.

WINE

The 2012 S.L.V. Cabernet Sauvignon offers intriguing aromas of cocoa powder, wild blackberries and currants. The wine has a plush entry that fills the mouth with dark blueberry and wild berry flavors along with hints of spice. The palate is rich and concentrated with big, yet round, tannins that lead to a finish of black currant with hints of sweet oak. The wine's structured tannins, rich fruit, and pleasing minerality point to this wine's ability to age. Enjoy with coffee marinated Wagyu beef with a fig glaze, Osso Buco or a hearty wild mushroom risotto.



HARVEST DATES: Sept. 24 – Oct. 20, 2012

ALCOHOL: 14.5%

pH: 3.69

TITRATABLE ACIDITY: 0.56 g/100ml

FERMENTATION: 100% stainless steel tank

MALOLACTIC FERMENTATION: 100%

BARREL AGING: 21 months
100% new French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Stags Leap District, Napa Valley (100% estate)

RELEASE DATE: May 2015

SUGGESTED RETAIL: \$125 per bottle