

STAG'S LEAP WINE CELLARS

2013 S.L.V. CABERNET SAUVIGNON

THE JUDGMENT OF PARIS 40TH ANNIVERSARY COMMEMORATIVE BOTTLING

2016 marks the 40th Anniversary of the historic "Judgment of Paris" tasting at which the Stag's Leap Wine Cellars 1973 S.L.V. Cabernet Sauvignon took top honors among the red wines, triumphing over two first-growth and other renowned wines of Bordeaux. The story of The Judgment of Paris brought international recognition to Stag's Leap Wine Cellars, the Napa Valley and the American wine industry as a whole.

S.L.V., also known as Stag's Leap Vineyards, is the winery's first vineyard and was planted in 1970. The 1973 S.L.V. that won the Paris Tasting was crafted from just three-year-old vines. Today, this history-making vineyard continues to produce wines with layers of complexity, spicy intensity and excellent structure—promising long life and ageability.

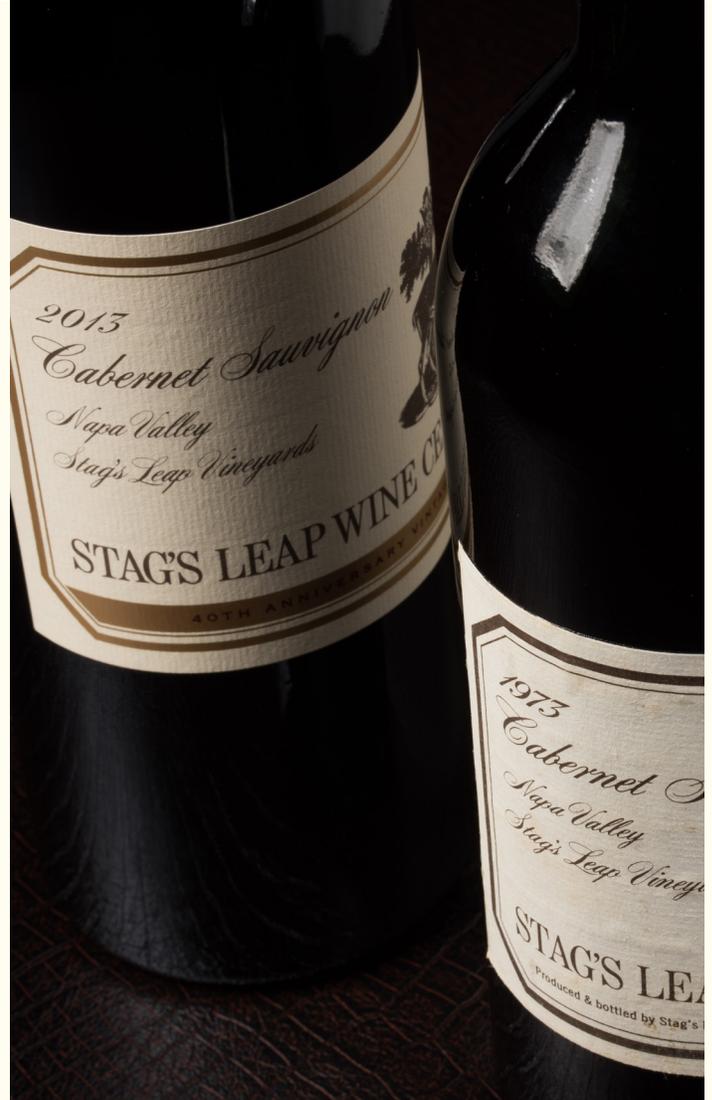
VINEYARDS AND WINEMAKING

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 wine is primarily a blend of Blocks 2A, 3B, 3A and 1A. 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 this 2013 offering.

VINTAGE

The 2013 harvest was Winemaker Marcus Notaro's first at Stag's Leap Wine Cellars and he calls the vintage a winemaker's dream. "This was one of the most even vintages I've ever experienced, giving ultimate quality and uniform ripeness," he said.

A dry winter and spring were followed by warm weather in May/June that turned to moderate, if not cool, temperatures in July/August. The grapes colored up quickly and evenly; a nice sign that the grapes would finish off ripening in a uniform manner. A four-day heat spike in early September hastened ripening, but there was an immediate return to moderate conditions and near perfect weather for the rest of



September and early October. The varietals ripened one after another and the blocks ripened evenly. This allowed the fruit to be picked at the right time for each block and gave ample time in the winery to bring out the best characters for each lot. Tannins are ripe and soft and the wines are full of fruit.

WINE

The 2013 S.L.V. offers intriguing aromas of dark chocolate, currant, date, licorice and baking spice. The wine is full bodied with layered, complex flavors of black currant, wild berry, graphite and vanilla that lead to a bold, yet silky finish. The wine's structured tannins, rich fruit, and pleasing minerality point to this wine's ability to age. Enjoy with spice-rubbed Rib-eye or filet mignon, Osso Buco or a hearty wild mushroom risotto or polenta.

Marcus Notaro
WINEMAKER

HARVEST DATES: Sept. 27 – Oct. 8, 2013

ALCOHOL: 14.5%

pH: 3.70

TITRATABLE ACIDITY: 0.54 g/100ml

FERMENTATION: 100% stainless steel tank

MALOLACTIC FERMENTATION: 100%

BARREL AGING: 21 months, 90% new French oak

BLEND: 100% Cabernet Sauvignon

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

RELEASE DATE: May 2016

SUGGESTED RETAIL: \$135 per bottle