

# STAG'S LEAP WINE CELLARS

## 2014 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

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. All of the vineyard blocks are represented in the 2014 offering, including S.L.V. Block 4 – the "grande dame" of the vineyard – which was planted in 1972. 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.

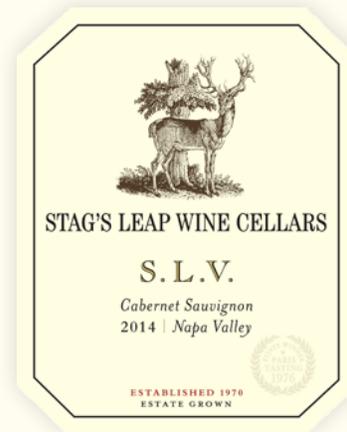
Each lot was vinified and aged separately in small French oak barrels for 21.5 months, allowing the characteristics of each block to develop. With this vintage, Winemaker Marcus Notaro used careful barrel selection to marry the unique graphite and cocoa characters of S.L.V. to the barrel type and toast level. In the latter stages of aging, the barrel lots were blended to create this 2014 offering.

### VINTAGE

2014 was the third in a string of excellent vintages in Napa Valley. After a bone-dry winter and several years of drought conditions, much needed rain arrived in March that filled the soils with moisture. The rain fell at the perfect time and changed the direction of the growing season. In January, the winery team was strategizing to farm for small canopies, tannic fruit and low yields due to the drought. With the March rains, however, the focus in the vineyards shifted to controlling crop size and managing vine vigor. While 2014 was a warm year, there were no extreme heat events. Daytime highs were average yet evenings weren't as cool as normal, giving the vines an ideal growing climate. This allowed the grape varieties to ripen one after another, so grapes were picked and brought into the winery when they were ready. The resulting wines are of extremely high quality with ripe fruit flavors (at lower sugar levels), elegant tannins and great balance.

### WINE

The 2014 S.L.V. Cabernet Sauvignon offers generous aromas of cocoa powder, graphite, blackberry and baking spice. A broad, silky entry fills the mouth with dark berry fruit and dark chocolate flavors. The palate is rich and concentrated with round tannins that are present but enjoyable and inviting. The wines structured tannins, rich fruit, and pleasing minerality point to this wine's ability to age. Enjoy with Osso Buco, filet mignon or a hearty wild mushroom risotto.



**HARVEST DATES:** Oct. 7-11, 2014

**ALCOHOL:** 14.5%

**pH:** 3.77

**TITRATABLE ACIDITY:** 0.52 g/100ml

**FERMENTATION:** 100% stainless steel tank

**MALOLACTIC FERMENTATION:** 100%

**BARREL AGING:** 21.5 months  
90% new French oak

**BLEND:** 100% Cabernet Sauvignon

**APPELLATION:** Stag's Leap District,  
Napa Valley (100% estate)

**RELEASE DATE:** May 2017

**SUGGESTED RETAIL:** \$145 per bottle

MARCUS NOTARO  
WINEMAKER