

Stag's Leap Wine Cellars 1976 SLV Cabernet Sauvignon

Harvest Dates	9/12/76-10/18/76
Harvest °Brix	22.9°
Initial Acid	0.55 g/100 ml
Initial pH	3.65
Fermentation	Tank Fermented
Malolactic	100%
Barrel Aging	
Barrel Type	60 gal & 120 gal FOB/AOB
Appellation	100% Napa Valley
Composition	
Alcohol	13.0%
Acid	0.61 g/100 ml
pH	3.60
Residual Sugar	Dry
Date Bottled	10/9/78
Case Production	
Release Date	5/79
Suggested Retail Price	\$10.00



STAG'S LEAP WINE CELLARS

NEWS RELEASE MAY 1979

1976 Cabernet Sauvignon Stag's Leap Vineyard

We would like to call your attention again to the name Stag's Leap Vineyard that appear on our regular label of Stag's Leap Wine Cellars Cabernet. Beside the appellation of Napa Valley, there will be some bottlings with the name, Stag's Leap Vineyard which indicates that the grapes in that wine were all grown in a single vineyard which is controlled and owned by the winery. We take special pride in this vineyard which is tended and cared for by ourselves. We normally thin the crop therefrom and pick the grapes in three to five different and separate pickings in order to maximize the maturity in each of its separate sections.

It was grapes from this vineyard which received the singular recognition for the 1973 vintage in the noted Paris tasting in 1976. In that same year, the first year of the two year recent drought in California, the vines produced about a half of their normally expected crop. This led to a severe concentration of fruit characteristics in the wine. We produced no Cask #23 in that year; those grapes are in the regular bottling. We produced no Merlot in that year; that variety is also in the regular bottling. In accordance with our desire to bring into a balance and moderate harmony the strength and intensity of the fruit, we have proportioned this 1976 wine to try to subdue some of the concentration of character which the vintage made possible.

The result is a wine of restrained and refined power. It is, like most of the Stag's Leap Vineyard Cabernets, a wine combining the qualities of velvet and steel. In some years, like 1975, the steel dominates, in others, like 1974, the velvet. In this vintage of 1976, the combination of these qualities is a superb unity of these opposites. There is soft fruit and austere tannin gracefully bound together. The bouquet has a rich appeal, inviting to delights within.

Suggested Consumer Price/ \$10.00

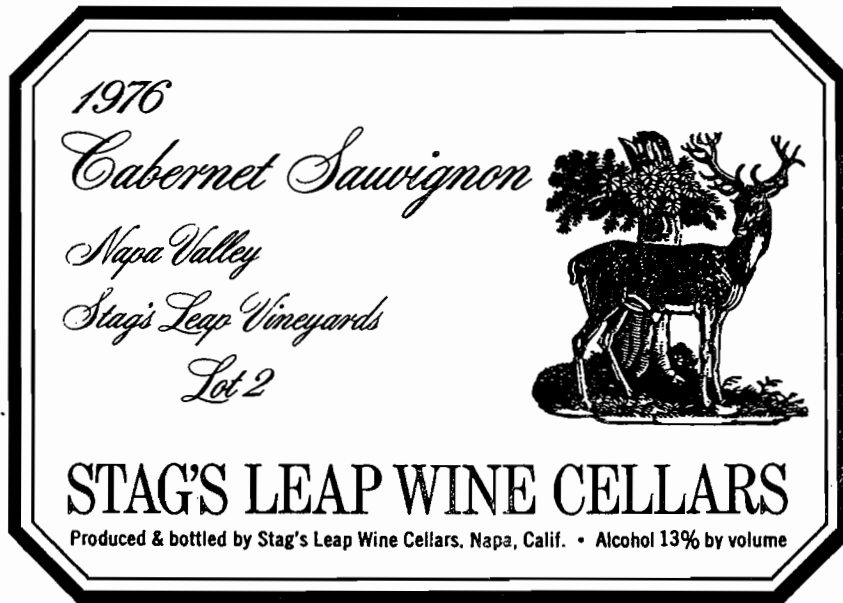
1977 Chardonnay Haynes Vineyard

We are happy to announce the first commercial release of Stag's Leap Wine Cellars Chardonnay. In 1976 we made a small amount of wine from the Haynes Vineyard grapes. We were well pleased with the elegance of this fruit even though the grapes were not quite as ripe as we would have wished. The present wine from the 1977 vintage has produced an exceptionally well balanced and elegant wine of generous varietal character.

We are striving for a style in Chardonnay similar for white wines to what our Cabernet is for red; a harmony of diverse elements - strength without excess, richness without heaviness and oak enough to grace but not to dominate.

Please note that this wine also bears the appellation of a vineyard as well as that of the Napa Valley. The Haynes Vineyard is situated East of Napa at the South end of the valley. Its spare semi-mountainous soil promises to produce wines beautifully capable of fulfilling our style. We take pleasure in presenting this first example.

Suggested Consumer Price/ \$9.00



Stag's Leap Wine Cellars 1976 SLV Cabernet Sauvignon Lot 2

Harvest Dates	10/9/76-10/18/76
Harvest °Brix	23.3°
Initial Acid	0.63 g/100 ml
Initial pH	3.65
Fermentation	Tank Fermented
Malolactic	100%
Barrel Aging	
Barrel Type	60 gal & 120 gal FOB/AOB
Appellation	100% Napa Valley
Composition	
Alcohol	13.3%
Acid	0.61 g/100 ml
pH	3.61
Residual Sugar	Dry
Date Bottled	
Case Production	
Release Date	2/82
Suggested Retail Price	\$25.00