

STAG'S LEAP WINE CELLARS 2002 S.L.V. CABERNET SAUVIGNON

Vineyards ~ S.L.V. was first planted in 1970 and three years later produced the Cabernet Sauvignon that astounded the world by triumphing over leading French Bordeaux in the 1976 "Judgment of Paris" tasting. Vines grow old and must be replaced, however, and by 2002 the replanting of S.L.V. pushed its production to levels similar to the 2001 vintage. Some old vines were removed after the 2000 harvest, and newer plantings were not yet bearing in force. Although it is small, the 2002 vintage of S.L.V. is a beautiful wine, proudly displaying "it"—the pebbly mouth-feel impression that is described as crucial to CASK 23—and very characteristic of this history-making vineyard.

Vintage ~ Early summer heat on the heels of a cool spring accelerated vine development after a delayed bud break and flowering. A repeat of the pattern occurred with almost autumnal conditions in August followed by one of the sunniest, warmest Septembers in recent memory. During the harvest of 2002, we continued to pick selectively in our search for the perfect fruit. This was a vintage that highlighted the benefits of our careful vineyard management practices.

Wine ~ Allow this savory, multifaceted wine to open up—first in the glass, then on your tongue—and discover the treasures it has to offer. Aromas of berries, brown sugar, and dense dark chocolate evolve in the mouth into a flavor array that includes dark berries, black fruits, and rosemary. The soft grip carries all the way through the long, satisfying finish. The 2002 S.L.V. will age beautifully for a decade and beyond. To enjoy it now, decant at least an hour beforehand, then serve with grilled pancetta-wrapped figs, oxtail stew with black olives over pappardelle, or polenta topped with a morel-and-porcini flan.

Harvest Dates – September 2-23 Alcohol – 14.1% pH – 3.64 Titratable Acidity – 0.58g/100ml Blend – 96.4% Cabernet Sauvignon, 3.6% Merlot Appellation – 100% Stags Leap District Barrel Aging – 23 months in French Oak Release Date – November 1, 2005