



**STAG'S LEAP WINE CELLARS**  
**2003 S.L.V.**  
**CABERNET SAUVIGNON**

Planted in 1970, S.L.V. achieved international fame when the very first harvest at the winery in 1973 produced a wine that astounded the wine world by triumphing over some of France's greatest wines in a 1976 blind tasting in Paris, now commonly referred to as the "Judgement of Paris". Thirty vintages later, S.L.V. continues to yield wines of classic elegance and structure.

**Vineyards & Winemaking** ~ Located in the heart of what is now the Stags Leap District, S.L.V. soils are made up, in part, of volcanic earth which contributes multi-layered structure, concentration, and spicy intensity – often referred to as "fire" qualities. The vineyard has undergone a gradual, decade-long replanting program. During the 2003 harvest, close to forty percent of the vineyard was still too young for wine production. But Blocks 1A and 2A, planted in the early 1990's, were in their peak growing years and producing fruit with great depth of character. We were also reaping the rewards of our meticulous vineyard management practices, an approach we refer to as "horticultural"—working carefully on a vine-by-vine basis—rather than the more typical "agricultural" or field approach. The final contribution to the blend came from Block 4, the last remaining block from the original planting in 1970.

**Vintage** ~ The 2003 vintage started out as one of the more challenging in recent memory. High temperatures in early spring, followed by one of the rainiest Aprils in history, disturbed many vines' ability to set fruit. Temperatures stayed low throughout much of the summer, and for a while it appeared that harvest would be much later than normal. Warm weather in September helped bring the grapes to full maturity, resulting in excellent quality of fruit.

**Wine** ~ This history-making vineyard and terroir is beautifully expressed in this 2003 vintage wine. Alluring aromas of cocoa powder and black cherry evolve alongside pretty floral tones and a hint of smoke. Flavors of chocolate, raspberry, and black cherry coat the mouth with a light touch of cedar and truffles that weave through the multi-layered structure for which S.L.V. is renowned. Time will take this wine to even greater heights, but it can be enjoyed now for those who appreciate the robust quality of its fruit.

**Harvest Dates** – September 6-29  
**Alcohol** – 14.1%  
**Titrateable Acidity** – 0.59g/100ml  
**pH** – 3.62

**Blend** – 98.8% Cabernet Sauvignon, 1.2% Merlot  
**Barrel Aging** – 27 months in French Oak  
**Appellation** – 100% Stags Leap District  
**Release Date** – November 1, 2006  
**Suggested Retail** – \$110 per bottle

Nicki Pruss  
Winemaker