

# STAG'S LEAP WINE CELLARS

## 2006 S.L.V. BLOCK 4 CABERNET SAUVIGNON

Block 4 is the oldest and last remaining original section of the Stag's Leap Vineyard (S.L.V.), planted in 1972. Today, it continues to produce a very special wine, one that we keep separate from harvest through bottling, and produce in very limited quantities. "Block 4 is where we go to when we talk about texture," says winemaker Nicki Pruss. "It's where we find 'it' — meaning really smooth, elegant tannins, spicy intensity and great age-ability."

### VINEYARD & WINEMAKING

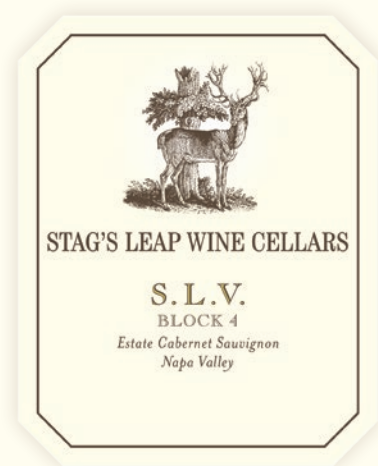
The 5.24-acre Block 4 was planted in 1972, at the base of the hill in the southeasternmost part of the estate. Here, volcanic soils and southwest-facing exposure give this Cabernet Sauvignon its structure, concentration, and Block 4's signature ripe, elegant tannins. Between Sept. 21 and Sept. 28, the grapes were carefully hand-harvested, brought to the winery and fermented in stainless steel tanks. The wine was aged for two years in small French oak barrels, just 14% of them new, so that the toast and wood character did not obscure the fine tannins inherent in the grapes, yet added subtle notes of spice and vanilla to the finished wine.

### VINTAGE

The year began with flooding in Napa Valley, yet the dormant vines slept through it all. Cool, wet weather delayed the spring bud break by a few weeks, but sunshine returned by early June. In July, a record-setting heat wave lasted about 10 days, which helped the vines catch up to a "normal" place in the typical growing season. Mild weather returned in August and continued through the fall, allowing for a moderately paced, long harvest period.

### WINE

Block 4 Cabernet Sauvignon is the definition of elegance. It has a supple, polished tannin structure that gives it mouth-filling texture without being heavy or astringent. The aromas and flavors are of black currant, black cherry, pipe tobacco, cedar, spice and subtle vanilla. The finish is persistent, with mouth-watering acidity that allows it to refresh the palate during meals. Serve Block 4 with a crown roast, steak au poivre (peppered steak) or a vegetarian dish with some bitterness to complement Cabernet Sauvignon's tannins, such as a Mediterranean-style vegetable ragout featuring eggplant.



<b>HARVEST DATES:</b>	<i>Sept. 21 – Sept. 28, 2006</i>
<b>ALCOHOL:</b>	<i>14.0%</i>
<b>pH:</b>	<i>3.66</i>
<b>TITRATABLE ACIDITY:</b>	<i>0.59 g / 100 mL</i>
<b>FERMENTATION:</b>	<i>100% stainless steel tank</i>
<b>MALOLACTIC FERMENTATION:</b>	<i>100%</i>
<b>BARREL AGING:</b>	<i>24 months 14% new French oak (86% previously filled)</i>
<b>BLEND:</b>	<i>100% Cabernet Sauvignon</i>
<b>APPELLATION:</b>	<i>Napa Valley (100% estate grown, 100% Stags Leap District)</i>
<b>SUGGESTED RETAIL:</b>	<i>\$105 per bottle</i>
<b>RELEASE DATE:</b>	<i>Spring 2010</i>

Nicki Pruss  
WINEMAKER