

STAG'S LEAP WINE CELLARS

2009 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

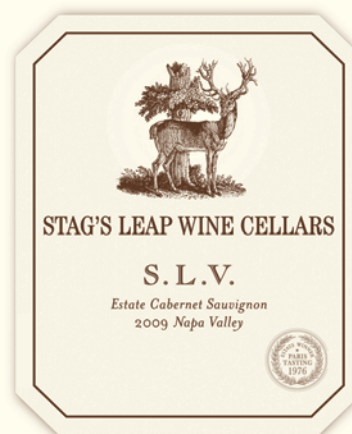
The vineyard blocks in S.L.V. provided a "painter's palette" of Cabernet Sauvignon characteristics with which to create this blend. As the majority of the 1970s-era vines have aged past their grape-producing prime, they have been gradually replanted, perpetuating the life of this historic vineyard. The "grande dame" of the vineyard, S.L.V. Block 4, planted in 1972, still graces this blend. 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 20 months, allowing the characteristics of each block to develop. In the latter stages of aging, the barrel lots were blended to create the 2009 offering.

VINTAGE

The 2009 growing season in the Napa Valley was fairly mild and cool and we had less than a handful of days with temperatures in the low 100's. This particular weather pattern allowed us to keep the grape clusters on the vine a bit longer while still producing fruit with great balance and true varietal character. Compared to the frost and heat challenges of 2008, the 2009 vintage was steady and without incident, save for some late season rain which fell well after the grapes for this wine were harvested. As a result, the 2009 vintage wines exhibit purity of fruit, excellent structure and balance.

WINE

Rich and inviting, this Cabernet Sauvignon offers powerful blackberry and black cherry aromas with hints of cigar box and spice. The black fruit carries over onto the palate and is accented by notes of anise, mandarin orange, violets and cassis. The tannins are smooth and fine-grained, allowing the wine to flow smoothly across the palate. The wine has great acidity and a persistent fruit-driven finish. Serve S.L.V. with a dry-aged porterhouse steak, grilled game or a wild mushroom tart.



HARVEST DATES: Sept. 16 – Sept. 24, 2009

ALCOHOL: 13.5%

pH: 3.82

TITRATABLE ACIDITY: 0.54g/100ml

FERMENTATION: 100% stainless steel tank

MALOLACTIC FERMENTATION: 100%

BARREL AGING: 20 months
84% new French oak
16% previously filled French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Napa Valley (100% estate)

RELEASE DATE: Fall 2012

SUGGESTED RETAIL: \$125 per bottle

Nicki Pruss

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Winemaker