

STAG'S LEAP WINE CELLARS

2010 S.L.V. RED WINE

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.

VINEYARD & WINEMAKING

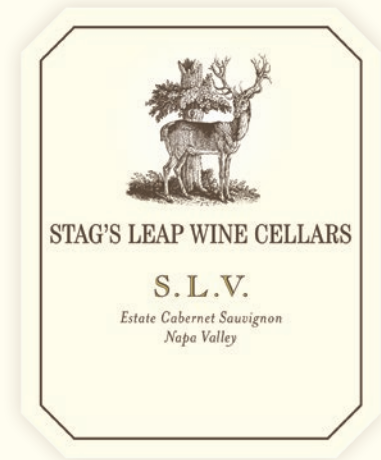
Each year, we seek out a few distinctive lots or blends from our estate vineyards and bottle them in very small quantities for our wine club members. In 2010, we blended together almost equal parts Cabernet Sauvignon and Merlot from blocks 2B and 2C from S.L.V. These vineyard blocks are adjacent to each other and create a beautiful synergy. In this offering, the dark berry flavors of the Cabernet Sauvignon merge with the red cherry character of the Merlot and the unique minerality of the S.L.V. vineyard to create a wine build for enjoyment now as well as long-term aging.

VINTAGE

2010 was a year that proved you should never judge the end by the beginning. It was slow to start, with heavy spring rains and a cool summer. A summer long on sweaters and short on, well, shorts. The "normal" start of the harvest season was delayed by two to three weeks in most vineyards. Mother Nature brought us a heat spell in late August, followed by another which, after a much longer time on the vine than in most years, resulted in a rather compact harvest with white and red grapes coming in from the vineyards in tight succession. The slow grape maturity of the 2010 vintage aptly suited our Stag's Leap Wine Cellars house style, creating wines of elegance with great extraction and fuller flavors.

WINE

The 2010 S.L.V. Red Wine offers vibrant aromas of chocolate-covered cherry, dried blueberry and fig, mocha and clove. On the palate, the wine has a soft entry with plush tannins and the plummy character of the Merlot along with the dark cherry of the Cabernet. The flavors that emerge as you taste the wine are reminiscent of chocolate-cherry, blackberry, vanilla and even hints of violet. Enjoy this wine with grilled tenderloin of lamb with crispy sage, grilled Portobello mushrooms, or pork chops with a red-wine and mushroom reduction sauce.



ALCOHOL:	13.9%
pH:	3.63
TITRATABLE ACIDITY:	0.55 g / 100 mL
FERMENTATION:	100% stainless steel tank
MALOLACTIC FERMENTATION:	100%
BARREL AGING:	21 months 55% new French oak
BLEND:	56% Cabernet Sauvignon 44% Merlot
APPELLATION:	Napa Valley (100% estate grown, 100% Stags Leap District)
SUGGESTED RETAIL:	\$115 per bottle
RELEASE DATE:	Summer 2014