

# STAG'S LEAP WINE CELLARS

## 2011 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

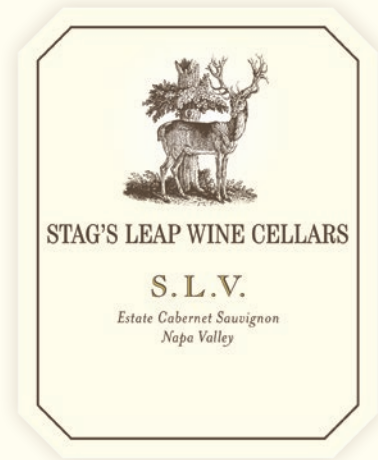
Each year, we seek out a few distinctive lots or blends from our estate vineyards and bottle them in very small quantities for our wine club members. In 2011, we blended together 56% Merlot and 44% Cabernet Sauvignon. The Merlot is from the northwest corner of the vineyard while the Cabernet is mostly from the upper section of the vineyard including blocks 3A, 3B and 4. In this offering, the dark berry flavors of the Cabernet Sauvignon merge with the red cherry and dried fruit character of the Merlot and the unique minerality of the S.L.V. vineyard to create a wine built for enjoyment now as well as long-term aging.

### VINTAGE

The 2011 vintage was a cool, wet and late vintage. The cool, wet weather pattern extended from winter through the spring until about mid-June. Many vines experienced a delayed bud-break and the unusually wet spring disrupted bloom, resulting in lower fruit set in some vineyards. The summer was mild and without the normal extended heat spikes providing a cool, slow glide into harvest. This was a year where it was very important to do timely "detail" work in the vineyards to open up the vine's canopy. This allowed for light, air and warmth to penetrate the fruit zone and aimed the fruit in the direction of ripeness. At harvest the importance of cluster selection, both in the vineyard and at the winery, could not be overlooked. Despite the lighter crop and overall weather pattern in 2011, the signature Stag's Leap Wine Cellars style of balance, elegance and restraint shines through in this wine.

### WINE

The 2011 S.L.V. Red Wine offers vibrant aromas of pomegranate, dried herbs and baking spices. On the palate, this medium-bodied wine has lively acidity, nice fruit and a hint of graphite on the finish. Enjoy this wine with herb-crusted lamb tenderloin, pork saltimbocca or grilled mushrooms with polenta and sage.



ALCOHOL:	13.5%
PH:	3.57
TITRATABLE ACIDITY:	0.59 g / 100 mL
FERMENTATION:	100% stainless steel tank
MALOLACTIC FERMENTATION:	100%
BARREL AGING:	19 months 100% new French oak
BLEND:	56% Merlot 44% Cabernet Sauvignon
APPELLATION:	Napa Valley (100% estate grown, 100% Stags Leap District)
SUGGESTED RETAIL:	\$115 per bottle
RELEASE DATE:	Summer 2015
CASES:	523