

STAG'S LEAP WINE CELLARS

2016 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

As most of the 1970s-era vines have aged past their grape-producing prime, they have been gradually replanted, perpetuating the life of this historic vineyard. All the vineyard blocks are represented in the 2016 offering, including S.L.V. Block 4 – the "grande dame" of the vineyard – which was planted in 1972. 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.

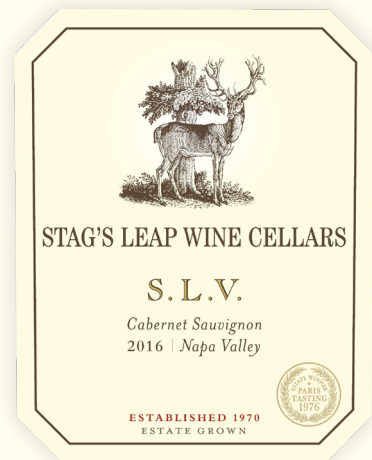
Each lot was vinified and aged separately in small French oak barrels for 20 months, allowing the characteristics of each block to develop. With this vintage, Winemaker Marcus Notaro used careful barrel selection to marry the unique graphite, dark fruit and cocoa characters of S.L.V. to the barrel type and toast level. In the latter stages of aging, the barrel lots were blended to create this 2016 offering.

VINTAGE

Although bud-break in Napa Valley was early in 2016, the season was much cooler than normal. We didn't get the usual high heat in July and August, which provided for a longer hang time for the grapes. Overall, quality was high and particularly at our FAY and S.L.V. estate vineyards. The grapes in FAY and S.L.V. ripened uniformly and while yields were a bit lower than average, the flavors were great, and the tannins were soft and supple. The harvest was smooth and progressed from varietal to varietal with the Sauvignon Blanc coming in first, then the Chardonnay, and time in between to transition to the reds. In late September, we started bringing in Cabernet Sauvignon from across the valley for our ARTEMIS Cabernet Sauvignon and it was interesting that the grapes – all the way from the cooler Coombsville area up to the warmer parts of St. Helena – ripened at the same time. We completed the Cabernet harvest in October.

WINE

The 2016 S.L.V. Cabernet Sauvignon is rich and complex with aromas of currants, violets, and dusty cocoa powder. Generous dark fruit flavors dominate the palate and meld with hints of graphite. The tannins are structured but have a soft edge and the wine finishes with a dark chocolate note. The tannin structure, rich dark fruit, and pleasing minerality point to this wine's ability to age. Enjoy with grilled paprika-marinated skirt steak or tomato braised pork over pasta (Sugo di Maiale).



HARVEST DATES: Sept. 27 – Oct. 6, 2016

ALCOHOL: 14.5%

pH: 3.79

TA: 0.55 g/100ml

FERMENTATION: 100% stainless steel tank

**MALOLACTIC
FERMENTATION:** 100%

BARREL AGING: 20 months
100% new French oak


BLEND: 100% Cabernet Sauvignon

APPELLATION: Stag's Leap District,
Napa Valley (100% estate)

RELEASE DATE: May 2019

**SUGGESTED RETAIL
UPON RELEASE:** \$195 per bottle

CASES PRODUCED: 2,538


MARCUS NOTARO
WINEMAKER