STAG'S LEAP WINE CELLARS

2018 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-yearold 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. For this wine the primary blocks were 2A, 3A, 1A, 3B and 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.

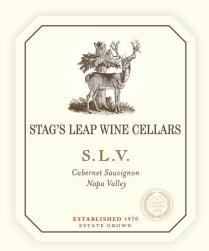
Each lot was vinified and aged separately in small French oak barrels for 20 months, allowing the characteristics of each block to develop. With this vintage, Winemaker Marcus Notaro used careful barrel selection to marry the unique graphite, dark fruit and cocoa characters of S.L.V. to the barrel type and toast level. In the latter stages of aging, the barrel lots were blended to create this 2018 offering.

VINTAGE

The 2018 season began with productive, late season rains that translated into strong vine growth throughout the spring. Cool temperatures in late spring resulted in an extended bloom period and very good fruit-set. Except for a hot July, the summer was beautiful with temperatures neither too hot nor too cool – a true Goldilocks zone. Cool temperatures returned in September that slowed ripening and extended hang-time, resulting in very even ripening with great flavors at lower sugar levels. We completed the harvest for our Sauvignon Blanc and Chardonnay – and began picking our red grapes – a good month later than in 2017 (and two weeks later than normal). Overall, this was a year of exceptional fruit quality producing wines with expressive fruit character.

WINE

The 2018 S.L.V. Cabernet Sauvignon has generous aromas of violet, plum dark fruit, cocoa dust and graphite. On the palate the wine has a rich, gravelly structure with pure fruit, dusty tannins and a long, savory finish. The tannin structure, dark fruit, and pleasing minerality point to this wine's ability to age. Enjoy with Dirty Rice and Andouille Sausage, Birria Beef Tacos, or Mushroom Ravioli with Arrabiata Sauce.



HARVEST DATES: Oct. 16 - 26, 2018

ALCOHOL: 14.5%

рН: 3.68

TA: 0.56 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 2021

SUGGESTED RETAIL

UPON RELEASE: \$195 per bottle

CASES PRODUCED: 2,750

Marcus Notaro Winemaker