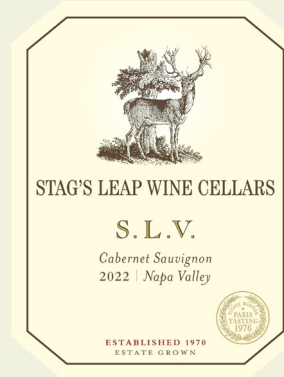




STAG'S LEAP WINE CELLARS

2022 S.L.V. CABERNET SAUVIGNON

S.L.V., also known as Stag's Leap Vineyards, is the winery's first vineyard. This vineyard achieved international fame after the 1973 vintage 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 vineyard continues to produce wines with layers of complexity, spicy intensity and excellent structure.



VINEYARDS & WINEMAKING

For this wine the primary blocks were 2A, 3A, 1A, 1B, and 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 volcanic soils, give this wine its structure and sense of minerality along with concentrated dark fruit flavors and ripe, elegant tannins.

VINTAGE

The 2022 vintage was the third year in a row of drought. Following the 2021 harvest, we received a record rainfall of 11.20 inches at the end of October, resulting in saturated soil. The rest of the winter was remarkably dry.

We began the 2022 season with early mowing and tillage to conserve as much soil moisture as possible. There was an unusual hail/rainstorm at bloom that reduced yields in some vineyards. This was followed by a late frost in mid-April, but thankfully we did not get extreme freezing temperatures. Spring weather was very unpredictable, with a mix of cool, warm, and hot days.

Mother Nature gave us some late June rain that increased the mildew pressure across the valley. It wasn't until mid-July when we reached our typical summer temperatures. The rest of the summer saw average temperatures and good growing conditions. Then, just at the start of harvest, we experienced a nine-day heat wave with record temperatures.

Despite the drought and extreme heat at harvest, with careful attention to the timing of our work in the vineyards, we brought in exceptional fruit. Overall, the wines from this vintage have riper flavors and softer acid structures.

WINE

The 2022 S.L.V. Cabernet Sauvignon entices the senses with its captivating aromas of dark fruits, including blackcurrants and ripe plums, beautifully intertwined with delicate notes of violets, graphite, and rich dark chocolate, all rounded off by the warmth of black tea. Flavors showcase a richness and texture that impresses from the outset. The tannins reveal a minerality that adds depth and character, while the youthful mouthfeel elevates the experience.

As the wine lingers on the palate, complex layers of espresso, mocha, and dark fruit emerge, crafting a finish that is both sophisticated and unforgettable.

HARVEST DATES:	<i>September 15 to 29, 2022</i>
ALCOHOL:	<i>14.8%</i>
PH:	<i>3.89</i>
TITRATABLE ACIDITY:	<i>0.52 g/100ml</i>
FERMENTATION:	<i>100% stainless steel</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>20 months, 100% new French oak</i>
BLEND:	<i>98% Cabernet Sauvignon, 2% Cabernet Franc</i>
APPELLATION:	<i>Stags Leap District, Napa Valley</i>



Marcus Notaro
WINEMAKER