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C A B E R N E T S A U V I G N O N

S T A G S L E A P D I S T R I C T

The distinct flavor and texture profile of Cabernet Sauvignon from the Stags Leap District has the remarkable ability to reflect the subtle nuances of each vintage while always expressing the unique terroir of the region.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

98% Cabernet Sauvignon
2% Merlot

Flavor descriptors:

Our Stag's Leap cabernet sauvignon is both powerful and silky smooth as it delivers its cassis, black plum, tobacco, tar and orange zest flavors in a streamlined flow across the palate. We are always delighted with the appellation's natural ability to provide focused flavors in such an elegantly rich sip.

Wine analysis:

Total acid: 7.0 g/L
Final pH: 3.37
Residual sugar: 0.30 g/L
Alcohol: 13.5 %

• V I N T A G E •

The 2011 growing season brought unseasonably cool weather with heavy morning fog and rainfall at flowering and again at harvest. The vineyard crew took extra steps against the wet weather by opening up the vine's canopies to allow greater airflow. Genevieve noted that "With its thick skin and loose cluster formation, Cabernet is quite resilient in wet weather. Overall, the rains trimmed our yields by about 20% but the long growing season brought beautiful flavor development at lower brix." One of the latest harvests on record, the winery picked its Stags Leap cabernet sauvignon from October 14th through October 21st.

• V I N E Y A R D S •

A special breeze passes through the hills of the renowned Stags Leap District making it slightly cooler at night than other areas in the region. This subtle climate variation and the appellation's famously unique soils of old river sediments and heavy loamy clay, help provide for the low vigor vines and robust yet elegantly balanced wines of this District's famed three square miles.

Appellation: Stags Leap District Grape Sourcing: 100% Stags Leap District

• W I N E M A K I N G •

Our Stags Leap cabernet sauvignon was hand-harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently destemmed directly into traditional French oak tanks for cold soak, fermentation and extended maceration— a total of 37 days of wine to skin contact – maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple. The new wine was drained and gently pressed into 99% new French-oak barrels for full malolactic fermentation and the seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the twenty months of barrel aging. The wine was bottled in September 2013.

C A S E S P R O D U C E D : 1 , 1 8 3