

# STAG'S LEAP WINE CELLARS

## 2011 NAPA VALLEY SAUVIGNON BLANC

Stag's Leap Wine Cellars began making Napa Valley Sauvignon Blanc in the early 1980s. We combine estate-grown grapes with those purchased from a handful of skilled, fastidious farmers to create a wine that is complex, yet crisp and refreshing, and versatile with a wide range of dishes and occasions – from patio aperitif to elegant dinner party.

### VINEYARDS & WINEMAKING

Our estate vineyard located adjacent to the Napa River in the Oak Knoll District provided the majority of the fruit (74%) for this wine. The other 26% was sourced from the Rancho Chimiles vineyard, just over the hill in the warm and clear reaches of Wooden Valley. Our estate vineyard brings spicy peach, guava and floral notes to the mix while the Rancho Chimiles Sauvignon grapes lend racy citrus and mineral notes to the wine. Our long-time grower Terry Wilson farms Sauvignon Blanc, Sauvignon Musque at Rancho Chimiles for this wine.

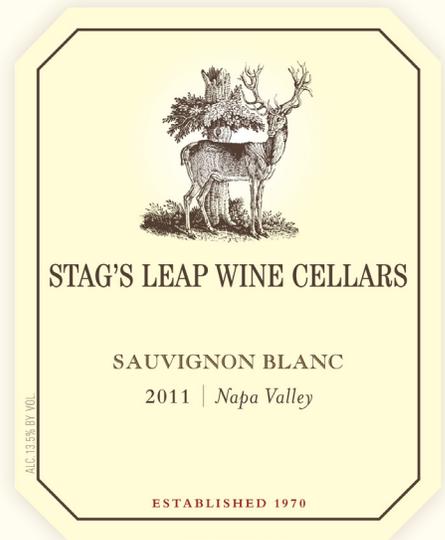
Winemaker Nicki Pruss fermented the juice from the vineyards at cool temperatures in a mix of neutral French oak barrels and stainless steel tanks. The wine was aged on light lees for four and a half months, providing some roundness to the wine's texture.

### 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 the wines.

### WINE

This vibrant wine opens with layered aromas of pineapple, stone fruit, green apple and lime. The palate is fruit-driven and round with pear, honeydew melon and lemon chiffon flavors along with hints of graphite and toasted almond. The wine's bright acidity and lingering finish make it a perfect food wine. Pair this gracious Sauvignon Blanc with Trout Almondine, grilled shrimp wrapped in prosciutto or an omelette with fine herbs and gruyere cheese.



**HARVEST DATES:** Sept. 16 – Oct. 7, 2011

**ALCOHOL:** 13.5%

**PH:** 3.38

**TITRATABLE ACIDITY:** 0.60g/100ml

**FERMENTATION:** 76% previously filled French oak barrels

24% Stainless steel

**MALOLACTIC FERMENTATION:** None

**BARREL AGING:** 4.5 months sur lies  
100% previously filled French oak barrels

**BLEND:** 59% Sauvignon Musque  
(a clonal variant of Sauvignon Blanc)

41% Sauvignon Blanc

**APPELLATION:** Napa Valley

**SUGGESTED RETAIL:** \$26 per bottle