




TECHNICAL NOTES

APPELLATION: Stags Leap,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 15% by vol.

PH: 3.80

TA: 6.2 g/L

AGING: 18 months in 53%
new French oak

VEGAN FRIENDLY



DISTRICT COLLECTION

STAGS LEAP CABERNET SAUVIGNON

2018

IN THE VINEYARD

The grapes for the Stags Leap Cabernet Sauvignon were sourced from a single vineyard east of Silverado Trail and just South of Stag's Leap winery. Due to the way this vineyard is planted, we harvest the morning side and the afternoon side of the vines separately so as to bring in each berry at the peak of ripeness. Intense fruit flavors and complex tannins best characterize wines from this vineyard.

ABOUT THE VINTAGE

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest.

CONVERSATIONS WITH THE WINEMAKER

The grapes were hand harvested on October 24, and fermented on the skins for 51 days. The wine was gently pressed, racked and aged for 18 months in 53% new Taransaud and Seguine Moreau French oak barrels. The wine was bottled unfinned and unfiltered on July 7, 2020.

WINE PROFILE

A deep garnet purple in color, vibrant aromas of red currants, mulberries and fresh black cherries spring from the glass. Crushed black currants, lavender and tapenade flavors are layered with blueberry and blackberry notes. This is a full-bodied wine with bold and seamless tannins. The finish is long with loads of freshness.