



DISTRICT COLLECTION

STAGS LEAP CABERNET SAUVIGNON

2019

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

2019 began with heavy rain in February. Additional rain during spring flowering was followed by cool temperatures allowing grapes to mature gradually. Grapes ripened at low sugar levels due to an extended mild growing season with harvest starting one to two weeks later than normal. Grapes displayed full flavors, fresh acidity and superb balance.

CONVERSATIONS WITH THE WINEMAKER

The grapes were hand harvested on October 31, and fermented on the skins for 47 days. The wine was gently pressed, racked and aged for 19 months in 50% new Taransaud French oak barrels. The wine was bottled unfiltered and unfiltered on July 12, 2021.

WINE PROFILE

A rich garnet purple in color, fresh and bright aromas of red currants, cranberry and ripe black cherries leap from the glass. Crushed black pepper, lavender and mushroom flavors are layered with blackberry and blueberry notes. This is a strong, full-bodied wine with bold and seamless tannins. The finish bright, complex and lingering.

TECHNICAL NOTES

APPELLATION: Stags Leap,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.95

TA: 5.5 g/L

AGING: 19 months in 50%
new French oak

VEGAN FRIENDLY

