

STAG'S LEAP WINE CELLARS

2007 NAPA VALLEY SAUVIGNON BLANC

Stag's Leap Wine Cellars has produced this food-friendly wine since the early 1980s. Crafted from fruit grown in our estate vineyards as well as from growers we know and trust, our Napa Valley Sauvignon Blanc captures the full range of classic aromas and flavors in this expressive varietal. The aim is a delicious, versatile wine that complements a wide range of foods and cuisines.

VINEYARDS & WINEMAKING

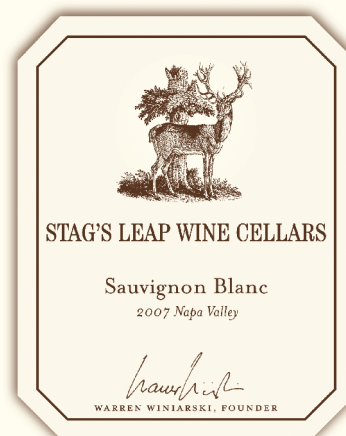
B.R.V., our estate vineyard bordering the Napa River in the Oak Knoll District, contributes more than 25% of the fruit to this blend. In these fertile soils, we control vigor through proper crop loading, trellising, and canopy management to coax out the fruity and floral characteristics of the varietal while limiting its more aggressive herb and grass elements to delicate top notes. B.R.V. is planted in part with Sauvignon Musque, a clonal variant originally from Bordeaux, prized for its intense floral and tropical fruit flavors. It accounts for over a quarter of the blend. Then, we balance the round fruit flavors of B.R.V. with the more structured mineral and citrus character of the grapes from Terrence Wilson's Rancho Chimiles Vineyard in Wooden Valley. We continue to build complexity with the addition of Semillon, known for its honey, fig, and melon character. Our winemaking team preserves the wine's sleek varietal character by tank fermenting more than a third of the grapes, while *sur lies* aging (leaving the wine in contact with the spent yeast) in fourth- and fifth-fill French oak and regular *battonage* (stirring the lees) smooth out any edges and give the wine an appealing texture.

VINTAGE

In contrast to the very wet start of the previous vintage, the 2007 vintage began very dry, with about 60% of normal rainfall. Then, an unusually warm spring sped up vine growth for an early bud break and bloom. This was followed by a relatively cool summer, with notably fewer days above 90 degrees. The dry season resulted in smaller berries with good color, flavor concentration, and acid structure. The vintage was also distinguished for its surprisingly civilized pace during harvest. If you asked winemaker Nicki Pruss or vineyard manager Kirk Grace about the 2007 harvest, they might ask you "which one?" That's because the harvest had two very distinct phases, weeks apart: before and after the intense heat spike of late August – early September. The respite in between was appreciated by all.

WINE

A symphony of delicious flavors and aromas come together in this lively and vibrant wine, including ruby red grapefruit and lemon-lime, peach and nectarine, tropical notes of guava and mango, and a hint of fresh-cut grass. Try this wine with grilled prawns and peach salsa, or a spring vegetable risotto with fresh spinach, asparagus and peas.



HARVEST DATES: Aug. 22 – Sept. 20

ALCOHOL: 13.5%

PH: 3.21

TITRATABLE ACIDITY: 0.63g/100ml

FERMENTATION: 61% Barrel
39% Tank

MALOLACTIC FERMENTATION: None

BARREL AGING: 5.5 months *sur lies*

BARREL TYPE: 4th & 5th fill
French oak

BLEND: 69% Sauvignon Blanc
26% Sauvignon Musque
5% Semillon

APPELLATION: Napa Valley

RELEASE DATE: July 2008

SUGGESTED RETAIL: \$26 per bottle

Nicki Pruss
Winemaker