



**STAG'S LEAP WINE CELLARS
2001 NAPA VALLEY SAUVIGNON BLANC**

Vineyards ~ Our newest estate property, B.R.V., contributes backbone to our Napa Valley Sauvignon Blanc. B.R.V. is located in what will soon be known as the Oak Knoll District, a few miles north of the town of Napa. There, set back from the Napa River, the loamy soil is fertile ground for growing very rich, expressive Sauvignon Blanc fruit. We balance that generosity of fruit with Sauvignon Blanc grown at Terrence Wilson's Rancho Chimiles. Terry's Sauvignon Blanc is leaner, with a crisp, lacy acidity. The B.R.V. and Rancho Chimiles fruit come together in a wine that maintains our style of Sauvignon Blanc, which is reminiscent of the citrus and passion fruit notes typical of white Bordeaux from Graves, but with a distinctive New World twist.

Vintage ~ The usual morning fog was absent for the better part of spring, and a few days of very hot weather in May initiated an early, quick bloom. The summer started hot and dry, but turned mild and the fog returned. Veraison (when the grapes start to soften and change color) occurred at about the same time as the previous vintage. Warmer weather returned in August as we prepared for harvest, but fortune prevailed and fruit acidity remained high as the heat allowed the grapes to attain adequate sugar levels. Some rain fell during the last week of September, but only a quarter-inch, and harvest resumed within two days without any problems. Acids were firm in the white wine grapes, allowing our winemaker to achieve the bright, crisp style for which we are known.

Wine ~ *Sweet pear and melon lead the way in this elegant interpretation of Sauvignon Blanc. On first taste, the palate is refreshed with a range of citrus (grapefruit, tangerine, lemon), opening into passion fruit, gooseberry and herbs. The finish is clean and bright, with a mineral edge. Here's a perfect match for Kumamoto oysters on the half shell, a platter of charcuterie with home-cured olives, or a terrine of vegetables enriched with crème fraîche.*

Harvest Dates – August 11 through August 29

Harvest Brix – 22.7° (weighted average)

Titrateable Acid – 0.68g/100ml

pH – 3.23

Fermentation – 72% barrel, 28% stainless steel

Barrel Aging – 8 months *sur lie*, all French oak

Blend – 99% Sauvignon Blanc, 1% Semillon

Appellation – 100% Napa Valley

Malolactic Fermentation – None

Release Date – November 1, 2002

Suggested Retail – \$20 per bottle

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