

Stag's Leap Wine Cellars

A wine of timeless elegance, the 2019 S.L.V. Cabernet Sauvignon captures the volcanic soul of Napa Valley in a finely chiseled and age-worthy form.

SLV Cabernet Sauvignon 2019



California, USA

Region and Vineyards

S.L.V. (Stag's Leap Vineyard), planted in 1970, is nestled in the Stags Leap District of Napa Valley, one of California's most acclaimed AVAs for Cabernet Sauvignon. The vineyard is uniquely situated at the base of the **Vaca Range**, benefiting from warm days moderated by cooling breezes from San Pablo Bay. This climatic balance supports slow, even ripening and ideal phenolic maturity.

The vineyard's **volcanic soils** — rich in basalt and tufa — confer a distinctive mineral character, with firm structure and dark spice notes. S.L.V.'s eastern blocks lie on these rocky, well-drained soils, while sections near the Napa River introduce **alluvial influences**, softening the wine with plush fruit and supple tannins. The combination yields a Cabernet of both muscle and finesse.



Winemaking

The 2019 vintage was marked by a wet spring and a cool, extended growing season that favored slow ripening and complex flavor development. This provided ideal conditions for producing wines of great balance and intensity.

The fruit for this wine was harvested primarily from **blocks 2B, 2A, and 3B** of S.L.V. After primary and malolactic fermentations, the wine underwent **extended lees stirring**, which added richness and mouthfeel. Each vineyard lot was vinified separately, then aged in **100% new French oak barrels** for 21 months. The final blend was bottled unfiltered to preserve its purity and complexity.

Tasting Notes

- **Color**: Deep, saturated garnet with violet reflections, signaling concentration and youth.
- **Aroma**: An intricate bouquet of blackcurrant, crushed violet, graphite, and cigar box, underpinned by subtle notes of cedar, dark chocolate, and freshly turned earth.
- Palate: The attack is bold yet refined, with layered flavors of cassis, black cherry, and mocha interlaced with hints of black olive and iron. The mid-palate is plush and expansive, supported by silky yet structured tannins. A long, mineral-driven finish echoes the volcanic origin of the vineyard.

Alcohol :14,80 %

Composition: 100% Cabernet

Sauvignon







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Did you know?

The S.L.V. vineyard was the source of the **1973 Cabernet Sauvignon** that triumphed at the historic 1976 "Judgment of Paris," earning global acclaim for Napa Valley and establishing Stag's Leap Wine Cellars as a **benchmark producer of New World Cabernet**.

Wine Pairing Ideas

- **Dry-aged ribeye steak** with rosemary butter the wine's tannin and acidity cut through the richness of the beef.
- **Porcini mushroom risotto** complements the earthy undertones and textural elegance of the wine.
- **Grilled lamb chops with thyme and black garlic** enhances the savory, herbaceous dimensions of the Cabernet.
- **Aged Gouda or Comté cheese** brings out the wine's nutty, umami depth.



Wine Enthusiast (WE): 99 Points (2019)

From a site planted in 1970 at the famous estate, this wine has beautiful perfume on the nose, and a supple yet firm structure. Dusty plum, dried herb and clove spice are interwoven between tangy cassis and notes of crushed rock. *Cellar Selection* (VB) (12/2022)



James Suckling (JS): 96 Points (2019)

Deep yet floral nose with pure cassis, blackberry and blueberry concentrate, as well as hints of sandalwood and pine. Quite ample on the palate, laden with velvety tannins in a mealy form. Rich and primary, yet juicy and supple. Densely packed. (9/2022)



Robert Parker (RP): 95 Points (2019)

Deep purple-black in color, the 2019 Cabernet Sauvignon S.L.V. explodes with profound black berry pie, crème de cassis and mulberries scents, plus hints of cumin seed, cardamom and clove oil and a touch of forest floor. Medium to full-bodied, it delivers a firm and grainy texture in the mouth, supporting the tightly knit black fruits, finishing savory. Tasted as a barrel sample. (LPB) (11/2021)



