



STAG'S LEAP WINE CELLARS

SAUVIGNON BLANC

2012 | *Napa Valley*



ESTABLISHED 1970

# Stag's Leap Sauvignon Blanc

Stag's Leap Wine Cellars is a renowned and prestigious Cabernet producer in Napa. The winery was founded in 1970 and was put on the map when the 1973 S.L.V. Cab Sauv won at the "Judgement of Paris" in 1976. The Sauvignon Blanc has been produced since 1980. The blend of Sauvignon Blanc, Sauvignon Musqué and a touch of Semillion is farmed mostly from the Oak Knoll District (90%), with the remainder sourced from Rancho Chimiles vineyard in Wooden Valley. There are approximately 22 different clones of Sauvignon Blanc registered in California. The most prolific is the Wente clone FPS 01, which accounts for almost all the Sauvignon Blanc planted. Sauvignon Musqué is a clonal variant originally from Bordeaux, not considered a varietal, and is incorporated in blends for its intense floral and tropical fruit flavours. Enjoy this fall or cellar another 3-5 years and serve at 10 degrees Celsius.

**Varietals:** Sauvignon Blanc, Sauvignon Musque, Semillon

**Region:** Napa Valley, United States

**Alcohol:** 13.5%

**Price:** \$30

## Eyes

Very light, almost colourless with yellow-grey reflections.

## Nose

Tightly layered green apple, citrus rind, pebbles and gravel minerality. There is a zesty and almost spiced herbaceous note of lemongrass, ginger, dried hay and lilies.

## Mouth

Tart orchard fruits, passion fruit and citrus continue with a mouthwatering acidity that flows from the front palate all the way to the finish. Lead-like minerality with blanched almonds give depth and a base to the wine. Drying and slightly tannic, the wine fermented in both stainless steel and neutral French oak. It was also left with its lees (dead yeast and grape skins) for 6 months, giving body and plushness.

## Food Pairing

Ideal for your Thanksgiving feast! There is enough body and weight to hold up to the turkey, and acidity to balance and cleanse the palate from sweet potato casserole, brussel sprouts and cranberry sauce (with the exception of jello salads).



# Stag's Leap Sauvignon Blanc

## Eyes

**Clarity:** clear - cloudy - dull

**Intensity:** pale - medium - deep

**Colour:** colourless - straw - gold - amber - brown

## Nose

**Intensity:** light - medium - pronounced

**Aroma:** apple - pear - lemon - grapefruit - orange - lime - pineapple  
melon - peach - honey - flowers - cut grass - hay - nuts - vanilla - oak  
toast - bread - yeast - butter - petrol - minerals

## Mouth

**Sweetness:** dry - off-dry - sweet

**Acidity:** low - medium - high

**Tannin:** low - medium - high

**Body:** light - medium - full

**Flavour:** apple - pear - lemon - grapefruit - orange - lime  
pineapple - melon - peach - honey - flowers - cut grass - hay - nuts  
vanilla - oak - toast - bread - yeast - butter - petrol - minerals

**Finish:** short - medium - long

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