



**2004 Estate Reserve Barrel Select,
Cabernet Sauvignon,
Stags Leap District, Napa Valley**

Steltzner Vineyards & Stags Leap District

Stags Leap District is a unique place to farm grapes. Often called a valley within the Napa Valley, the Stags Leap District is influenced by cool evening breezes from the San Pablo bay and rocky volcanic soils. Combined with our eastern exposure this is an ideal place for growing grapes. Our family has been farming this land since 1965.

Technical Data

Release Date ∞ June 2007

Harvest Date ∞ September 13 & 14

Brix at Harvest: 25.2 brix average

Wine Data

TA : .55

PH.: 3.56

Alcohol : 15.3%

Fermentation: 14 days average

Barrel Ageing: 24 months

30% New French Oak

Blend:

100% Cabernet Sauvignon

Winemaker:

Tim Dolven

Reserve Cabernet Sauvignon

After harvesting each of our eight separate lots of estate Cabernet Sauvignon we wait a year to deem which lots are reserve quality. We then tuck them in the reserve part of our cellar in new French oak barrels. It stays in the barrel for 24 months and aged in bottle for a year prior to being released.

Tasting Notes:

Dark fruit flavors of black cherry, plums and currants permeate the well balanced layers of tannins and smoky oak, all tinged with a hint of vanilla. The finish is long and supple with ample fine grained tannins and a nice acidity. While enjoyable now this wine will age gracefully for many years to come.