



INSPIRED BY A LOCAL Native American legend, founder Horace Chase named his Napa wine estate Stags' Leap with the inaugural 1893 vintage. The Leap honors the heroic stag who, in the legend, vaulted across a chasm in the Palisade cliffs above the property to elude pursuers.

THE BLOCK OF OUR ESTATE Vineyard we call *The Leap* lays at the doorstep of the historic Stags' Leap Manor House. This is the heart of the estate, with exceptionally well drained volcanic soil that produces our most distinctive **CABERNET SAUVIGNON**. We created the wine to celebrate this block and to offer collectors a long-lived Cabernet, one that speaks to the unique terroir of the Stags Leap District.

The 2003 growing season started with cool, wet conditions, but a warm spell in late spring encouraged normal bud break and flowering. Overall, the weather was on the cool side throughout the season. Eight-to-ten very warm days in September helped move the grapes to full maturity at harvest. The **CABERNET SAUVIGNON** grapes are put through an extended maceration to extract color and structure. The fruit is fermented in a combination of open and closed tanks to maximize concentration in the final blend, and the wine is aged in French oak barrels for two years.



LOCATION: ENTRY OF STAGS' LEAP MANOR HOUSE

Rich aromatics of black cherry and blackberry combine with hints of tobacco and spice, as juicy black fruit flavors greet the palate. Subtle notes of black pepper and cinnamon embrace flavors of chocolate and commingle with the luscious fruit, as soft tannins and hints of spice carry this well structured wine through to a long, luscious finish.

**THE LEAP 2003 CABERNET SAUVIGNON**

Cabernet Sauvignon	100%
Harvest Date	Oct. 2003
pH	3.75
TA	0.51
ALC	14.5%
Bottled	Feb. 2005
Release Date	Sept. 2007