



August 1989

1986 STAG'S LEAP WINE CELLARS SLV CABERNET SAUVIGNON

In 1986, what seemed a mild winter was interrupted by a fierce storm which brought 20 to 30 inches of rain, and left parts of the city of Napa under water for three days. After the water had receded, the vines which should have remained dormant for 4 to 6 weeks longer sprung to life. One of the earliest budbreaks on record created an unusually high potential for frost damage. Luckily, that damage didn't occur, and the vines set a slightly above average crop. Despite a cool summer, harvest began early, in the middle of August.

The Cabernet Sauvignon from our SLV estate vineyard was picked over a two week period from September 7th to September 21st. The fruit exhibited a firm acid structure which enhanced its berry aroma and flavors. A combination of both short skin contact and extended maceration fermentation was used to extract the right amount of tannin to balance the fruit qualities. Following fermentation, the wine was lightly egg white fined and clarified. It rested 15 months in new and used French oak barrels with toast levels ranging from light to heavy. After barrel aging, the wine was again lightly egg white fined and bottled. In the glass this Cabernet Sauvignon has the earthy/spicy aromas of autumn leaves. A brambly character is balanced by a sweet, toasty oak dimension. The fruit holds continuously to the finish, which is deep, long and velvety. We consider this SLV to be in the top ranks of vintages from this vineyard.