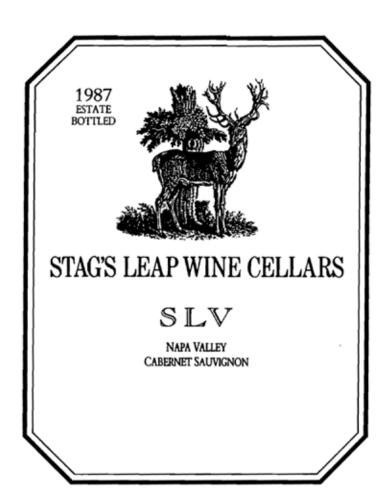


1987 STAG'S LEAP WINE CELLARS SLV CABERNET SAUVIGNON

This wine is made exclusively from our SLV estate vineyard grapes. Planted in the early 1970's, this vineyard has produced some of the best Cabernet Sauvignon wines from California. We feel the 1987 bottling is no exception. The small crop in SLV produced fruit which is beginning to develop the attractive cedary aromas we all associate with classic Cabernet-based wines. Exuberant berry flavors interest and please the palate. While the decreased juice to skin ratio from this vintage gave us wine with rich varietal character and firm tannins, the addition of Merlot from the same estate vineyard enhanced the layered texture, giving the wine our characteristic supple mouth feel. Thirteen months in new French oak barrels followed by moderate egg white fining provided the finishing touch of elegance to this wine whose aftertaste is persistent and resonant. You will find it an excellent companion for roasts, steaks and other substantial foods.



Stag's Leap Wine Cellars 1987 'SLV' Cabernet Sauvignon

Harvest Dates
Harvest °Brix
Initial Acid
Initial pH
Fermentation
Malolactic
Barrel Aging
Barrel Type
Appellation
Compositon
Alcohol
Acid
pH
Residual Sugar

Date Bottled Case Production 8/31/87-9/22/87
22.2°
0.89 g/100 ml
3.34
Tank
100%
13 months
60 gal FOB
100% Napa Valley
92% Cabernet Sauvignon, 8% Merlot
13.0%
0.65 g/100 ml
3.50
Dry

8/8/89-8/11/89, 8/25/89 4878 cases, 150 1.51 cases, 30 31 bottles, 20 51 bottles