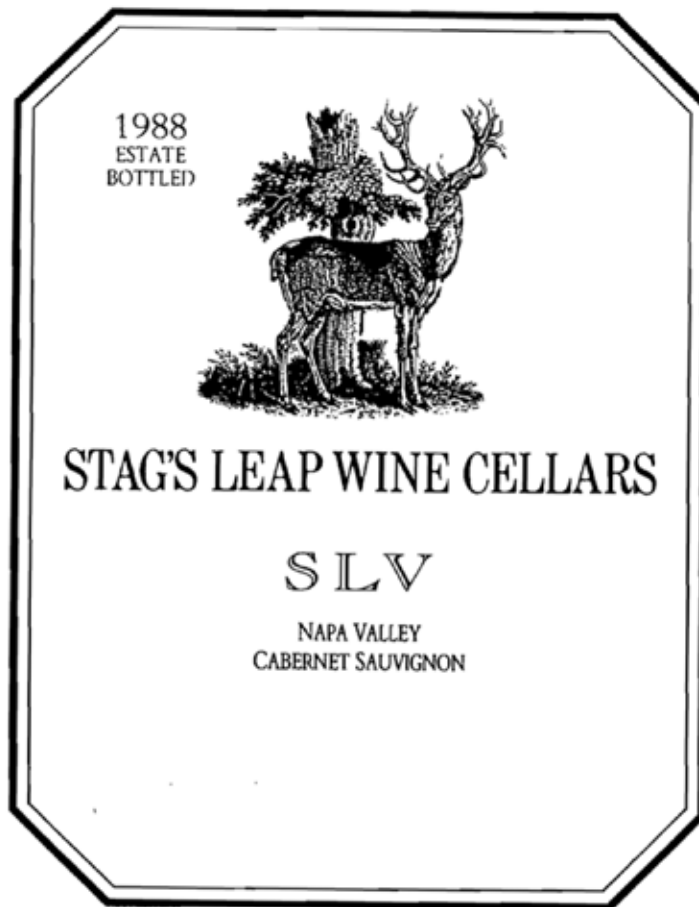


### **1988 Stag's Leap Wine Cellars SLV Cabernet Sauvignon**

The atypical weather patterns of the early 1980's continued with the 1988 harvest. An unseasonably cool Spring caused the crop to be smaller but with a concentrated fruit character. As the Summer drew to a close, the Cabernet grapes showed a wide variety of ripeness. Taking a gamble on the weather, we waited to begin picking until we felt the fruit was ready. The gamble paid off and the absence of rain allowed us to extend the harvest through the first week of October. The extra time the grapes spent on the vine produced a wonderful complexity and a promise of great quality in the wine.

That promise of something special was fulfilled. The 1988 SLV Cabernet Sauvignon is a beautiful wine abundant with fruit yet not short on structure or tannin. The black plum and hint of nutmeg in the nose carries over into the taste but with far more finesse than one would expect from such an exuberant beginning. There is a velvety softness to this wine in the mouth and the elegant tannins contribute to the overall structure and balance. Because of the small crop, we made no Cask 23 in 1988. The grapes from those blocks of the SLV vineyard that produce Cask 23 lent all their classic strength and subtlety to the 1988 SLV. This wine can be savored in its youth but will age with great distinction laid down in the cellar.



Stag's Leap Wine Cellars 1988 'SLV' Cabernet Sauvignon

Harvest Dates	8/29/88-10/5/88
Harvest °Brix	23.3°
Initial Acid	0.88 g/100 ml
Initial pH	3.42
Fermentation	Tank
Malolactic	100%
Barrel Aging	14 months
Barrel Type	60 gal FOB
Appellation	100% Napa Valley
Composition	99% Cabernet Sauvignon, 1% Merlot
Alcohol	13.39%
Acid	0.64 g/100 ml
pH	3.42
Residual Sugar	Dry
Date Bottled	8/7/90-8/10/90
Case Production	