



**STAG'S LEAP WINE CELLARS
1990 S.L.V. Cabernet Sauvignon**

Vintage ~ The already highly touted vintage needs little introduction; low yields due to a spring rain concentrated flavor intensity while long ripening on the vine developed beautiful fruit character.

Vineyards ~ From this year forward, S.L.V. and Fay appear as separate bottlings. S.L.V. has begun to show the benefits of improved viticultural techniques in practice since 1986. This vineyard, which gained fame with the Paris Tasting, has been retrellised to emphasize fruit character. S.L.V. fruit is textured, structured, and taut with black berry flavors.

Wine ~ A color reminiscent of crushed blackberry introduces this beautiful wine. Autumn aromas of dry leaves, tea and spice marry with hints of black plum. Dried cherry and French oak flavors are bold, but not brash. This wine will complement a wide assortment of dishes; try grilled filet mignon wrapped in prosciutto or, at the end of the meal, Asiago and pears.

Harvest Dates - September 1 - October 15, 1990

Appellation - 100% Napa Valley (Stags Leap District)

Harvest Brix - 23.7 (average)

Initial Acid - 0.570 g/100 mls

Initial pH - 3.55

Blend - 96% Cabernet Sauvignon, 3% Merlot, 1% Petite Verdot

Barrel Aging - 15 months/Nevers

Alcohol - 13.88%

Release date - February 1994