



STAG'S LEAP WINE CELLARS 1991 CASK 23

Vineyards ~ As in 1990, fruit for the 1991 Cask 23 blend came from both S.L.V. and Fay estate vineyards. The vineyards adjoin below the rocky outcropping of Stags Leap. The climate is temperate with maritime influences moderating summer heat and little frost exposure. Bale clay loam and earth formed from igneous rock and gravelly alluvium combine to form a rich but well drained substrata for Cabernet Sauvignon, Merlot, and Petite Verdot. Each vineyard provides its own beauty to the blend; although the youth of the Fay Vineyard relative to S.L.V. perhaps emphasizes these distinctions, slight differences in their physical attributes seem to point to true character differences in each vineyard. We further highlight these through fruit blends and winemaking techniques. S.L.V. provides black berry and fruit characteristics, and classical Bordeaux elements of tea leaf, earthy richness, dense structure and multi-layered textures. Fay Vineyard offers voluptuous cherry aromas and flavors that caress the palate.

Vintage ~ Cool nights and mild daytime temperatures provided an exceptionally long growing season. Hot days in the late summer ended fears that the fruit would not ripen before fall rain, and provided a richness to the fruit which is beautifully balanced by the delicacy produced by slow ripening.

Wine ~ This wine's deep flush of garnet evokes vivid imaginings of plump, deep red-purple fruit so ripe as to fall right from the vine. Heady aromas of nutmeg, cherry, and crushed violets make one's mouth water and lead to new magnitudes in flavor. Ripe, spicy cherry and blackberry flavors are supported by lush tannin and an enveloping finish. This vintage of Cask 23 has a seductive, immediate appeal. It's a wine that takes one into itself through enchantment; it is one of the outstanding Cask bottlings. Try with loin of venison in a cranberry, mandarin glaze or duck with a blackberry reduction.

Harvest Dates ~ October 4 - 22
Harvest Brix ~ 22.8
Initial Acid ~ 0.65g/100ml
Initial pH ~ 3.39
Blend ~ 95% Cabernet Sauvignon
5% Petite Verdot

Appellation ~ 100% Napa Valley
(Stags Leap District)
Barrel Aging ~ 18.5 months
Release Date ~ October 1, 1994
Suggested California Retail Price ~ \$70.00