



**STAG'S LEAP WINE CELLARS
1991 FAY CABERNET SAUVIGNON**

VINTAGE ~ Mild daytime temperatures and cool nights characterized the 1991 growing season. Despite preceding years of drought, the vines set well; abundance was realized in quality as well as quantity. There is great flavor and character concentration without elements of overripeness. The slow, cool ripening provided delicacy to balance the richness that was to come from a last burst of heat at the end of the season.

VINEYARD ~ We purchased the Fay Vineyard in 1986. This vineyard was first planted in 1961, the first Cabernet vineyard in what is now the Stags Leap District appellation. We matched rootstock choices with soil types, designed trellis systems and used vine spacing techniques to perfect fruit quality. This vineyard, although contiguous to our first estate vineyard, S.L.V., produces different fruit due to slightly different soil types and microclimate. It typically produces red rather than black fruit characteristics. The fruit quality is perfumey, voluptuous and velvety.

THE WINE ~ **Color** ~ deep purple with a vermillion rim

Aroma ~ raspberry, cherry flavors with hints of new leather and allspice

Flavor ~ raspberry flavors carry over in the mouth with subtle reinforcement of companion flavors of plum and vanilla. Soft tannins and french oak flavors wrap the palate with a lingering finish. Try this wine with oak-roasted pork with a puree of cherries and nuts.

Harvest Dates - Sept. 12 - Oct. 22, 1991

Appellation - 100% Napa Valley, Stags Leap District

Harvest Brix - 22.3 (average)

Initial Acid - 0.67 g/100 mls

Initial pH - 3.38

Release date - June 1, 1994

Blend - 98.5 % Cabernet Sauvignon, 1 %

Petite Verdot, .5 % Merlot

Barrel Aging - 17 months (Nevers)

Alcohol - 13.14%

Suggested Retail - \$30.00