



**STAG'S LEAP WINE CELLARS
1993 CASK 23**

Vintage ~ Six years of low rainfall ended with the winter of 1992–1993. The exquisite perfume and lush flavors of the 1993 fruit seem indicative of the vines' response to the drought's end, rather than simply an effect of the short crop caused by late spring rains. Consistent warmth throughout the summer allowed uninterrupted and relatively early ripening. This preserved acidity and fruit flavor. Wines from this vintage possess lean, elegant textures.

Vineyards ~ Cask 23 is the reserve blend of S.L.V. and Fay fruit. These two estate vineyards lie adjacent to one another below the Stags Leap crag on the eastern slopes of Napa Valley just south of Yountville. In this area, surrounding hillsides form a smaller, sheltered valley where climatic conditions are moderate and favorable. Despite their proximity, each vineyard produces slightly different fruit character; these separate vineyard "personalities" have become more pronounced through the wine grower's art. Each vineyard provides its own distinctive beauty to Cask 23. S.L.V. provides classical Bordeaux elements of tea leaf, earthy richness, and multi-layered textures. Fay offers fragrant aromas and voluptuous flavors of black cherry, plum and berry. These two vineyards are now reaching a new level of maturity which contributes to the overall complexity of the blend.

Wine ~ Color: The gleam of ripe black plum with a garnet border
Aroma: A panoply of black cherry, violets, tobacco and leather
Flavor: Generous lush fruit is augmented by traces of nutmeg and vanilla.
Satinny tannins recall the black cherry and violet elements of the aroma in a sensuous finish. Try with grilled duck with a black currant glaze or blue costello and walnut strudel.

Harvest Dates ~ September 16– October 2	Appellation ~ 100% Napa Valley
Harvest Brix ~ 23.7° (average)	(Stags Leap District)
Initial Acid ~ 0.65g/100ml (average)	Barrel Aging ~ 18.5 months French oak (Nevers)
Initial pH ~ 3.42 (average)	Release Date ~ September 1, 1996
Blend ~ 100% Cabernet Sauvignon	