



**STAG'S LEAP WINE CELLARS
1993 FAY VINEYARD
CABERNET SAUVIGNON**

Vintage ~ A mild winter initiated early budbreak in the spring of 1993. Moderate summer temperatures were ideal for uniform ripening, allowing for beautiful, deep fruit flavor development enhanced by good acidity.

Vineyard ~ It was the taste of Nathan Fay's homemade Cabernet Sauvignon that guided our search for vineyard land to the area below Stags Leap rock. S.L.V., planted adjacent to Fay vineyard in 1970, produced the Paris Tasting winner. We purchased the Fay Vineyard in 1986 and have gradually replanted it. Although contiguous to S.L.V., this vineyard produces dissimilar fruit character due to slightly different geographical influences. These differences have been accentuated by the wine grower's art. The Fay Vineyard typically produces abundant berry flavors that have an immediate seductive quality and beautifully complement the earthy tea leaf qualities of S.L.V. The fruit is perfumey, voluptuous and velvety.

Wine ~ Color: Polished ruby
Aroma: A tapestry of black cherry, plum, cassis and pepper
Flavor: Chewy blackberry fruit takes wing on threads of vanilla and cedar.
This wine will complement leg of lamb stuffed with herbs and garlic, or pasta served with chanterelle and porcini mushrooms in a cream sauce.

Harvest Dates ~ August 31– October 2
Harvest Brix ~ 24.8° (average)
Initial Acid ~ 0.62 g/100 ml (average)
Initial pH ~ 3.55 (average)
Blend ~ 98% Cabernet Sauvignon
2% Petite Verdot

Appellation ~ 100% Napa Valley
(Stags Leap District)
Barrel Aging ~ 18 months French oak (Nevers)
Release Date ~ September 1, 1996
Suggested California Retail Price ~ \$40.00