



STAG'S LEAP WINE CELLARS
1993 S.L.V.
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 ~ The vibrance and complexity of S.L.V. fruit continue in the tradition of the 1973 Paris Tasting winner. Indeed even greater elegance marks recent offerings, since our retrellising and replanting of the vines moderate the more emphatic elements of California's Cabernet Sauvignon.

Wine ~ **Color:** Sumptuous deep garnet with a rim of cherry-brick
Aroma: An exquisite medley of ripe cherry, tea leaf and allspice
Flavor: Full velvety textures enhance blackberry and currant flavors while French oak highlights complement delicate, lingering tannins. Try pairing with venison marinated in green peppercorns and sage, or the more adventurous might experiment with a rich bouillabaisse.

Harvest Dates ~ September 6– October 1
Harvest Brix ~ 24.0° (average)
Initial Acid ~ 0.58g/100ml (average)
Initial pH ~ 3.53 (average)
Blend ~ 95% Cabernet Sauvignon
5% Petite Verdot

Appellation ~ 100% Napa Valley
(Stags Leap District)
Barrel Aging ~ 18 months French oak (Nevers)
Release Date ~ September 1, 1996