



**STAG'S LEAP WINE CELLARS
1995 FAY VINEYARD
CABERNET SAUVIGNON**

Vintage ~ The winter of 1994/1995 was marked by heavy rains which delayed budbreak, flowering and veraison. Two intense heat spells straddled summer's midpoint, temporarily checking sugar accumulation. Then, before harvest's end, dry fall days were punctuated by hot winds from the north. Sugar levels were elevated quickly and complex flavor intensity was achieved earlier than usual. This was the year that Associate Winemaker Michael Silacci began helping to make wine at Stag's Leap Wine Cellars. The Assistant Winemaker joined him in creating the blend. Together they carry on the stylistic tradition of elegantly balanced fruit and restrained tannin which we call "an iron fist in a velvet glove."

Vineyard ~ Fay vineyard is contiguous to S.L.V., the first of our three estate vineyards planted in 1970. It was the taste of Nathan Fay's homemade Cabernet Sauvignon that led to our search for vineyard land beneath the Stags Leap Palisades. Our purchase of Fay Vineyard in 1986 completed a dream of more than twenty-five years. Fay fruit is perfumy, voluptuous in body with tenderly honed tannins.

Wine ~

Color:	Burnished garnet with a rim of crushed raspberry
Aroma:	The ambrosia of summer-ripened blackberry and wild strawberry with nutmeg highlights.
Flavor:	Lush elements of black cherry and cassis find delicacy around an elegantly drawn core. Discreet tannin gently carries the fruit through to a chewy close. Serve with duck breast in a sauce featuring berries and pistachio nuts, or roasted ratatouille resting on a bed of grilled polenta.

Harvest Dates~ September 11–October 9
 Harvest Brix ~ 23.9°(average)
 Initial Acid ~ 0.54g/100 ml (average)
 Initial pH ~ 3.49 (average)
 Blend ~ 96.4% Cabernet Sauvignon
 2.2% Petite Verdot
 1.4% Merlot

Appellation ~100% Napa Valley
 (Stags Leap District)
 Barrel Aging ~ 18 months French oak (Nevers)
 Release Date ~ September 1, 1998