



**STAG'S LEAP WINE CELLARS
1992 FAY VINEYARD CABERNET SAUVIGNON**

Vintage ~ The word "perfect" has been used by many Napa Valley winemakers to describe the 1992 vintage. What this really means is that in a year of less than perfect conditions, nature compensated and produced extraordinary quality in spite of or because of those conditions. The vines seemed to adjust to a sixth year of drought with fully developed bunches. Fullness of color and flavor were achieved despite high yields, and mild summer temperatures did not sap the resources needed for final ripening. August heat brought ripeness to quick resolution without diminishment of flavor or acid.

Vineyard ~ Ten years after the 1976 Paris Tasting, we purchased the Fay Vineyard. This completed a circle begun almost two decades earlier when I first tasted Nathan Fay's homemade Cabernet Sauvignon which led to our purchase of S.L.V. We slowly began to replant the Fay land since the twenty-five-year-old vines no longer sufficiently productive. Making use of the new knowledge, 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 abundant raspberry 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 - A splash of rich garnet with a hint of cranberry
Aroma - Suggestions of cedar and tea smoke waft through an intense bouquet redolent of sun-ripened plum and boysenberry.
Flavor - Persistent and elegant expressions of currant and summer berries envelop the palate, holding the flavors gently in an embrace of soft tannins and French oak. Pair this wine with pork tenderloin dressed in a pear, prune and walnut relish or try with grilled Moscovy duck served with a reduction of Cabernet and green peppercorns.

Harvest Dates - September 2 - October 7
Harvest Brix - 22.6° (average)
Initial Acid - 0.64 g/100 ml (average)
Initial pH - 3.41 (average)
Blend - 100 % Cabernet Sauvignon

Appellation - 100% Napa Valley
Stags Leap District
Barrel Aging - 17 months French oak
Release Date - September 1, 1995
Suggested California Retail Price - \$35.00