



**STAG'S LEAP WINE CELLARS
1994 FAY VINEYARD
CABERNET SAUVIGNON**

Vintage ~ The winter of 1993/1994 provided moderate rainfall. Warm temperatures in the spring of 1994 caused early budbreak, bloom and veraison. Summer temperatures stayed mild allowing uniform ripening and deep fruit flavor development. Cool autumn days preserved good acidity to brighten the richness. In general, for California, the 1994 vintage is very good. For our estate Fay wine, 1994 is one of the great years.

Vineyard ~ The Fay vineyard is contiguous to S.L.V., the first of our three estate vineyards planted in 1970. Our search for vineyard land near the Stags Leap pallisades more than twenty-five-years ago was guided by the taste of Nathan Fay's homemade Cabernet Sauvignon. When we purchased the Fay vineyard in 1986, the age of the vines required replanting most of the land. Although adjacent to S.L.V., varying geographical influences produce slightly different fruit characteristics that are accentuated by the winegrower's art. The heady perfume and voluptuous berry flavors from Fay Vineyard fruit make it a beautiful complement to the more restrained tea leaf, spicy qualities of S.L.V. fruit.

Wine ~ Color: Deep raspberry tourmaline
 Aroma: An effusive blend of violets, black currant and raspberry
 Flavor: Smooth-grained but gripping tannins sustain sensuous black cherry elements with a subtle oak overlay. When pairing with food, we suggest roast-pork tenderloin with a dried cherry glaze or a goat cheese and thyme soufflé.

Harvest Dates~ September 12–October 26	Appellation ~100% Napa Valley
Harvest Brix ~ 23.6°(average)	(Stags Leap District)
Initial Acid ~ 0.55g/100 ml (average)	Barrel Aging ~ 18 months French oak (Nevers)
Initial pH ~ 3.47 (average)	Release Date ~ September 1, 1997
Blend ~ 98.1% Cabernet Sauvignon	Suggested California Retail Price ~ \$50.00
0.1% Petite Verdot	
1.8% Merlot	