



STAG'S LEAP WINE CELLARS 1992 CASK 23

Vineyards ~ Twenty years after the founding of the winery comes the twelfth bottling of Cask 23, the Cabernet blend produced only in great vintages. Since 1990, we have augmented the blend with fruit from our Fay estate vineyard which adjoins S.L.V. beneath the rocky outcropping of the Stags Leap cascades. In spite of their close proximity, each vineyard provides its own beauty to the blend; it appears to be an oversimplification to attribute these differences to the Fay Vineyard's youth relative to S.L.V. Slight differences in the vineyards' physical attributes seem to point to true character differences in each vineyard which grow more apparent as the Fay vineyard matures. S.L.V. provides classical Bordeaux elements of tea leaf, earthy richness, and multi-layered textures. Fay offers fragrant aromas and voluptuous flavors of black cherry and plum.

Vintage ~ The word "perfect" used by many Napa Valley winemakers to describe some vintages may not always mean what you think. In 1992, for example, it means that nature compensated for less than perfect conditions, and produced extraordinary quality in spite of or because of these conditions. The vines seemed to adjust to a sixth year of drought with fully developed bunches. Fullness of color and flavor were achieved despite somewhat high yields, and summer temperatures did not sap the resources needed for final ripening. August heat brought ripeness to quick resolution without flavor or acid diminishment.

Wine ~ Color – The purple, jewel-like quality of this wine begs further exploration.

Aroma – The senses are captivated by layers of truffles, violets, chocolate and allspice.

Flavor – Refined tannins, like raw silk, fold together briary flavors of black plum, sage and currant. All elongate in a leisurely finish whetting the desire for more. Try with pheasant roasted with apricots and walnuts or a goat cheese and basil tart.

Harvest Dates ~ September 2 – October 7

Harvest Brix ~ 23.8° average

Initial Acid ~ 0.59g/100ml

Initial pH ~ 3.41

Blend ~ 99.92% Cabernet Sauvignon
0.08% Petit Verdot

Appellation ~ 100% Napa Valley
(Stags Leap District)

Barrel Aging ~ 16 months (Nevers)

Release Date ~ October 1, 1995

Suggested California Retail Price ~ \$80.00