



**STAG'S LEAP WINE CELLARS
1994 CASK 23**

Vintage ~ After a winter of average rainfall, warm temperatures in the spring of 1994 induced early budbreak, bloom and veraison. Grape ripening was leisurely through a mild summer, developing bountiful, complex fruit character. Cool harvest days preserved bright acidity to freshen the richness. In general, for California, the 1994 vintage is very good. For Cask 23, 1994 is one of the great years.

Vineyards ~ Cask 23 is the reserve bottling produced from fruit grown in S.L.V. and Fay, our two estate vineyards which neighbor each other beneath the Stags Leap promontory. In this sheltered valley moderate climatic conditions allow each vineyard the fullest expression of its character. The complexity of Cask 23 reflects the distinct beauty from each vineyard. S.L.V. provides classical elements of cassis, complex earthiness and cedar. Fay offers perfumy aromas and exuberant flavors of black cherry, plum and berry. The ongoing maturity of these two vineyards contributes to the multi-layered complexity of the blend.

Wine ~
 Color: A jewel-like garnet
 Aroma: Bursting with boysenberry, dried cherry and plum components enhanced by elements of white pepper and smoke
 Flavor: The full velvety texture of this wine evokes an image of ripened blackberries ready to drop from the bush. Sleek fruit qualities rest elegantly upon a framework of silky tannins and subdued spice. A lush plummy core slowly recedes as vanillan edges begin to soften. As a wonderful accompaniment to this noble red wine, you might choose sautéed filet mignon served with truffles and Madeira or roast-eggplant lasagne with caramelized onions, smoked mozzarella and Parmigiano-Reggiano.

Harvest Dates ~ September 12–October 26	Appellation ~ 100% Napa Valley
Harvest Brix ~ 24.2° (average)	(Stags Leap District)
Initial Acid ~ 0.53g/100ml (average)	Barrel Aging ~ 18 months French oak (Nevers)
Initial pH ~ 3.53 (average)	Release Date ~ September 1, 1997
Blend ~ 98.4% Cabernet Sauvignon	Suggested California Retail Price ~ \$100.00
0.2% Petite Verdot	
1.4% Merlot	

1994 Stag's Leap Wine Cellars CASK 23

Harvest Dates:	9/12/94 thru 10/26/94
Harvest Brix:	24.2
Initial Acid:	0.53 g/100ml
Initial pH:	3.53
Fermentation:	Tank
Malolactic:	100%
Barrel Aging:	18 months
Barrel Type:	100% new F.O.B.
Barrel Wood:	100% Nevers
Appellation:	100% Napa Valley
Composition:	98.4% Cabernet Sauvignon, 1.4% Merlot 0.2% Petite Verdot
Vineyards:	FAY and S.L.V.
Alcohol:	13.7%
Acid:	0.60 g/100ml
pH:	3.62
Residual Sugar:	dry
Date Bottled:	10/22 thru 10/24/96
Release Date:	
Case Production:	2,093 9 Wine Liter Cases

Suggested Retail Price: \$