



STAG'S LEAP WINE CELLARS 1992 S.L.V. CABERNET SAUVIGNON

Vineyard ~ Twenty years after this vineyard's planting, the vibrance and complexity of its fruit continues in the tradition of the 1973 Paris Tasting winner. Indeed, even greater elegance marks recent offerings, since our retrellising of the vines moderates the more emphatic elements of California's 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 what we usually call 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 summer temperatures did not sap the resources needed for final ripening. August heat brought ripeness to quick resolution without diminishment of flavor or acid.

Wine ~ Color – A vibrant sheen of crushed boysenberry —

Aroma – Ripe, black cherry and cassis aromas unfurl with highlights of tobacco leaf and new leather.

Flavor – Threads of gentle tannins envelop lush berry and earthy flavors through a lingering finish. This wine's immediate charms suggest early consumption with richly sauced meats, but the patient wine lover will later find it the perfect complement to such foods as seared tuna with white and black peppercorns or a wild mushroom risotto.

Harvest Dates ~ September 2 – October 7

Harvest Brix ~ 23.9° average

Initial Acid ~ 0.64g/100ml

Initial pH ~ 3.45

Blend ~ 97.3% Cabernet Sauvignon

2.7 % Petit Verdot

Appellation ~ 100% Napa Valley

(Stags Leap District)

Barrel Aging ~ 18 months (Nevers)

Release Date ~ October 1, 1995

Suggested California Retail Price ~ \$35.00