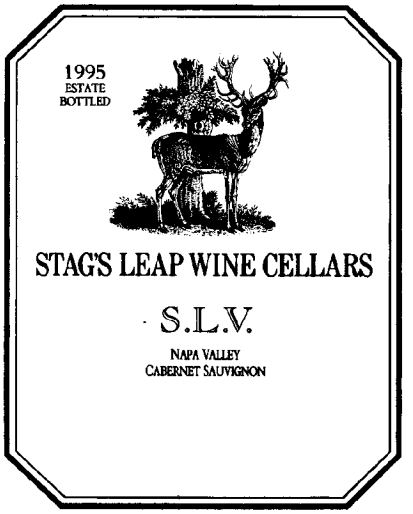

STAG'S LEAP WINE CELLARS
1995 S.L.V.
CABERNET SAUVIGNON

Vintage ~ Heavy rainfall in the spring of 1995 delayed budbreak, flowering and veraison. Intense heat in the summer slowed sugar accumulation. Warm, dry fall days produced complex fruit qualities. This was the year that Associate Winemaker Michael Silacci began helping to make wine at Stag's Leap Wine Cellars and creating the blend. He carries on the stylistic objective that I call "an iron fist in a velvet glove."

Vineyard~ S.L.V. continues to offer multi-layered black currant and plum-like flavors with accents of cigar-box-like qualities. Our expectations for the viticultural methods begun almost ten years ago are fulfilled as the vines produce greater and more elegant fruit expression each year.

Wine ~	Color:	A lustrous black cherry
	Aroma:	The musky scent of ripe plum with spicy gracenotes
	Flavor:	Supple cherry and plum tones gently envelop the palate. Elements of chocolate and tea leaf create a pleasing tautness and resolve in smooth reminders of an exquisite complexity. Serve with beef tenderloin dressed with roquefort butter or porcini mushrooms served in a shallot and cream sauce over brioche toast.

Harvest Dates ~ September 27–October 9
Harvest Brix ~ 24.1° (average)
Initial Acid ~ 0.51g/100ml (average)
Initial pH ~ 3.61 (average)
Blend ~ 97% Cabernet Sauvignon
3% Merlot

Appellation ~ 100% Napa Valley
(Stags Leap District)
Barrel Aging ~ 18 months French oak (Nevers)
Release Date ~ September 1, 1998
Suggested California Retail Price ~ $70.00

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