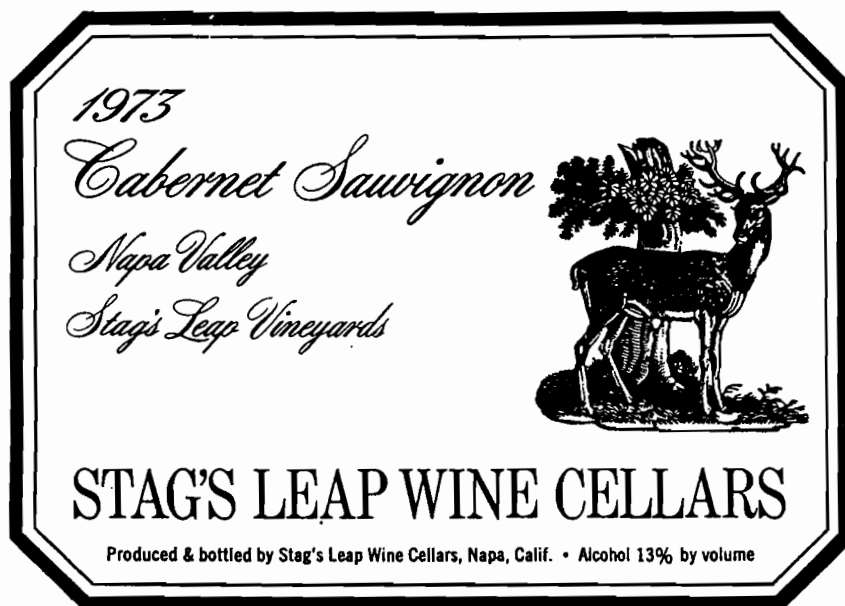


1973 Cabernet Sauvignon, Stag's Leap Vineyards

The wine that placed first in the 1976 Bicentennial tasting in Paris is now remarkably smooth and supple with superbly balanced tannin and fruit. Intensity of varietal flavor is maintained without the heaviness of more traditionally-styled Cabernets.



Stag's Leap Wine Cellars 1973 SLV Cabernet Sauvignon

Harvest Dates	9/23/73-10/3/73
Harvest °Brix	23.8°
Initial Acid	0.62 g/100 ml
Initial pH	3.40
Fermentation	Tank
Malolactic	100%
Barrel Aging	21 months
Barrel Type	FOB
Appellation	100% Napa Valley
Composition	93% Cabernet Sauvignon, 5.3% Merlot 1% Pinot Noir
Alcohol	13.0%
Acid	0.66 g/100 ml
pH	3.20
Residual Sugar	Dry
Date Bottled	1/23/76
Case Production	1900 cases
Release Date	6/76
Suggested Retail Price	\$6.00