

We are pleased to announce the release of two new wines as of September 1, 1982.

1979 CABERNET SAUVIGNON, STAG'S LEAP VINEYARDS

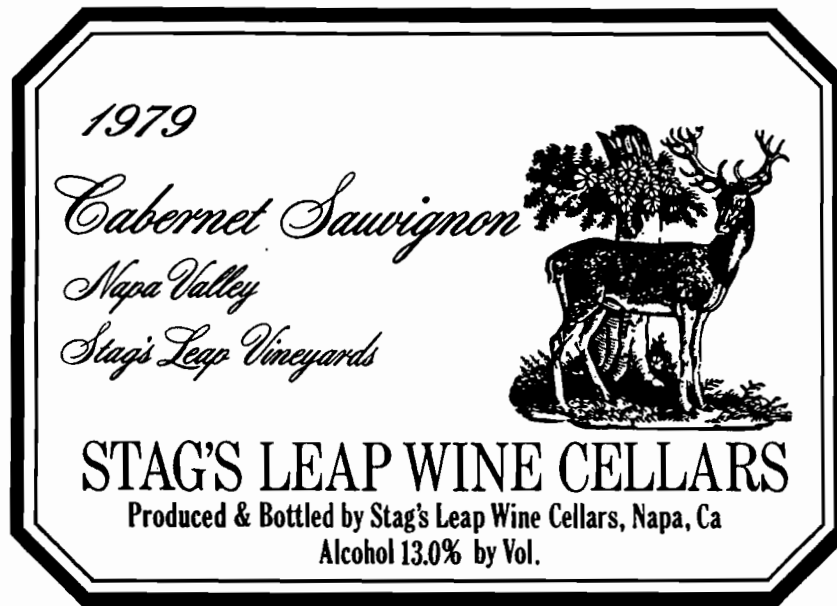
1979 was a difficult year for Cabernet Sauvignon in the Napa Valley. Late harvest, some rain on part of the crop, coolness during the ripening time. There was, in sum, untypical, Bordeaux-like conditions. But for Stag's Leap Vineyards, there was only an average size crop and thus a good part of it came in early before the rain. And -- very important for the overall outcome of the wine -- the third year for Stag's Leap Wine Cellars having a Bordeaux winemaker associated with us during the crush. This circumstance proved to be a boon under this untypical Bordeaux condition for we received helpful suggestions about the condition of some of the fruit and how to care for it in the Bordeaux tradition. Ultimately, however, the California elements seemed to prevail and the happy outcome will be that the overall results are much more fortunate than we expected originally for our regular release.

Medium color, restrained, fruity nose, typical Stag's Leap Vineyards complexity and aromas. Perhaps more subdued than the 1978 in midtaste flavor; at this time the somewhat still tannic structure carries a pleasant plumpness of fruit in the middle. The aftertaste is a bit chewy now with the astringency dominant, but already softening to produce a pleasant sensation of oncoming completeness and resolution.

1980 PETITE SIRAH, NORTH COAST

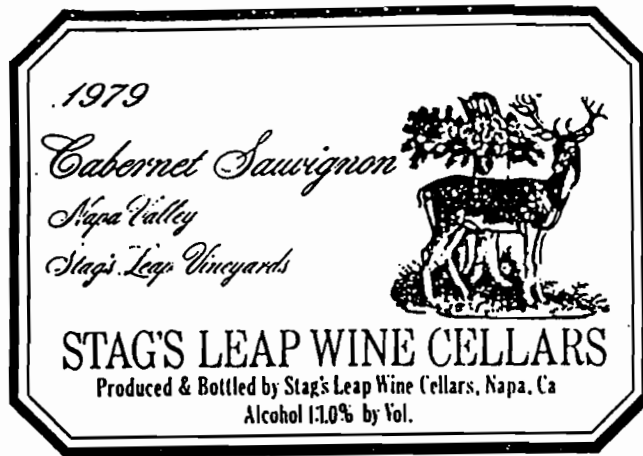
In 1978 we made a Petite Sirah which was very well received for being an exceptionally balanced and drinkable styling of the varietal. Our method was to take the power and richness of the variety and balance it with roundness and soft fruit adding some complexity through small French Oak ageing.

The two 1980 versions continue in that styling. The first release, mainly from Sonoma grapes blended with those of the Napa Valley, is called "NORTH COAST" on the label. In this blend, we wanted to try the same approach to the varietal with wines of different origin. The Napa version will be released later in the year. I consider both blends to be highly successful.



Stag's Leap Wine Cellars 1979 SLV Cabernet Sauvignon

Harvest Dates	10/11/79-10/30/79
Harvest °Brix	22.6°
Initial Acid	0.62 g/100 ml
Initial pH	3.70
Fermentation	Tank Fermented
Malolactic	100%
Barrel Aging	15 months
Barrel Type	FOB & AOB
Appellation	100% Napa Valley
Composition	98.5% Cabernet Sauvignon, 1.5% Merlot
Alcohol	12.9%
Acid	0.61 g/100 ml
pH	3.55
Residual Sugar	Dry
Date Bottled	3/16/82-4/1/82, 6/15/82-6/16/82
Case Production	7072 cases
Release Date	9/82
Suggested Retail Price	\$15.00



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SEPTEMBER 1982 RELEASES

(1980 PETITE SIRAH, NORTH COAST)

This wine begins with a dark to medium color, but you will observe no inky tendencies here. A reserved, but still beautifully spicy and typical Petite Sirah nose follows; and to the taste, the characteristic tannic spine, but moderated by a layer of fleshy fruit -- without, however, any trace of the jammy qualities to which the variety is sometimes subject. In fact, the overall impression in the mouth is remarkably Claret-like although unmistakably Petite Sirah in flavor. Since it is a wine of balance and proportion, it will serve admirably to accompany a wide range of foods and menus.