



**STAG'S LEAP WINE CELLARS
1995 CASK 23**

Vintage ~ Heavy rains fell throughout the winter of 1994/1995. Budbreak, flowering and veraison were delayed. Intense heat in the middle of summer temporarily slowed sugar accumulation. Dry, hot winds toward the end of harvest achieved sugar levels and flavor intensity earlier than usual. This was the year that Associate Winemaker Michael Silacci began helping to make wine at Stag's Leap Wine Cellars. Assistant Winemaker Julia Winiarski joined him in creating the blend. They continue the tradition along classic lines of balanced fruit with multilayered complexity.

Vineyards ~ Cask 23 is 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 geographical enclosure, moderately varying 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 elements of cassis, complex earthiness and cedar. Fay offers perfumy aromas and exuberant flavors of black cherry and plum. The ongoing maturity of these two vineyards contributes to the multi-layered complexity of the blend.

Wine ~
Color: The luster of newly polished ruby
Aroma: Poignant reminders of black-stone fruit laced with cassis and violets
Flavor: The gentle grip of tannins supports a mantle of lush fruit that seems to resonate on the palate. Threads of spice and vanilla entwine in long echoes of blackberry and currant. This is a wine of splendor and great proportion. Try with grilled lamb served in a green peppercorn sauce, or a selection of fine pungent cheeses and French bread.

Harvest Dates ~ September 11–October 9
 Harvest Brix ~ 24.0° (average)
 Initial Acid ~ 0.53g/100ml (average)
 Initial pH ~ 3.54 (average)
 Blend ~ 99% Cabernet Sauvignon
 1% Merlot

Appellation ~ 100% Napa Valley
 (Stags Leap District)
 Barrel Aging ~ 18 months French oak (Nevers)
 Release Date ~ September 1, 1998
 Suggested California Retail Price ~ \$120.00

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