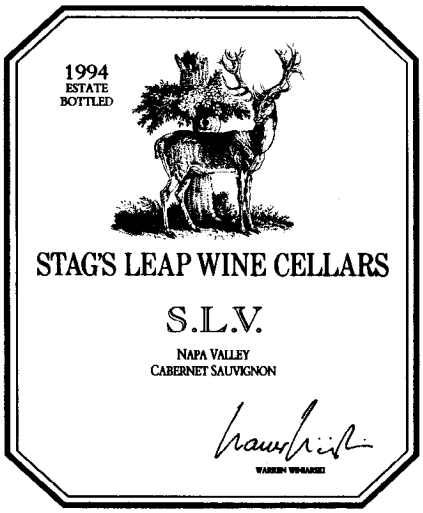

STAG'S LEAP WINE CELLARS
1994 S.L.V.
CABERNET SAUVIGNON

Vintage ~ A winter of modest rainfall was followed by an early budbreak, bloom and veraison in the spring of 1994. Mild summer temperatures allowed uniform ripening and developed deep fruit flavors. Autumn days turned cool, preserving good acidity to brighten the richness. In general, for California, the 1994 vintage is very good. For our estate S.L.V. wine, 1994 is one of the great years.

Vineyard ~ S.L.V. fruit continues to offer multi-dimensional berry fruit flavors with an overlay of tea leaf and cedar. As the vines mature, a more focused and heightened fruit quality shows us the benefits of our retrellising and replanting work in this vineyard over the past few years.

Wine ~	Color:	A polished very deep burgundy
	Aroma:	Scents of cassis and spice accompany a perfume of late-summer blackberry.
	Flavor:	Soft cherry entry gains a firm black plum middle highlighted by tendrils of French oak. Fruit lingers on a gently tannic backbone. Serve with grilled lamb chops with an Italian-style medley of vegetables or a sun-dried tomato, porcini mushroom and Camembert tart.

Harvest Dates ~ September 26–October 26
Harvest Brix ~ 23.5° (average)
Initial Acid ~ 0.56g/100ml (average)
Initial pH ~ 3.51 (average)
Blend ~ 99.9% Cabernet Sauvignon
0.1% Petite Verdot

Appellation ~ 100% Napa Valley
(Stags Leap District)
Barrel Aging ~ 18 months French oak (Nevers)
Release Date ~ September 1, 1997
Suggested California Retail Price ~ $50.00

Warren Winiarski

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