



STAG'S LEAP WINE CELLARS
1996 S.L.V.
CABERNET SAUVIGNON

Vineyard ~ Planted in 1970 by the Winiarski family, S.L.V. (formerly known as Stag's Leap Vineyards) is the vineyard that produced the 1976 Paris Tasting winner. The vineyard soil is in part volcanic and in part alluvial. Both types have good drainage. Located in the heart of the Stags Leap District, afternoons are warm with cool evening breezes. The fruit is multi-layered and complex with cedary, earthy richness, black fruit characteristics and dense texture.

Vintage ~ In 1996, nature was whimsical, throwing the winemaker a challenge. Another winter of greater than normal rainfall, 1995/1996 was also warm, initiating an early spring. The small crop, a result of 1995's cool spring, was further reduced by late showers in 1996 during set and flowering. The summer was a roller coaster of a series of hot spells that required additional fruit thinning to bring greater fruit uniformity to each vine. Longer periods of more moderate temperatures in the fall allowed the retention of acidity and completed fruit maturation. Flavors were concentrated in tiny berries. This was a vintage in which fruit maturity was determined almost berry-by-berry by watchful winemakers. In keeping with our tradition of producing Cask 23 only in selected vintages, there will not be a 1996 Cask 23. The volume would simply have been too small, and the lots were not stylistically in keeping with prior Cask 23 wines. Their addition to the S.L.V. and FAY wines contributed complexity to both, and the wines are stunning.

Wine ~ *Musky perfumes of summer-warmed blackberry unfold in layers of leather, tobacco and white pepper. Lush weight on the tongue fulfills the expectation created in the aroma and creates a thirst for more. Tendrils of spice accent the voluptuous fruit, attenuating through a silky finish. Try with lamb shanks in a Cabernet reduction or grilled vegetables over gorgonzola-flavored polenta.*

Harvest Dates ~ September 6–October 5
Harvest Brix ~ 24.3° (average)
Acid ~ 0.65g/100ml
pH ~ 3.60
Blend ~ 99.6% Cabernet Sauvignon
4% Petite Verdot

Appellation ~ 100% Napa Valley
Barrel Aging ~ 20 months French oak
Release Date ~ September 1, 1999
Suggested California Retail Price ~ \$100.00

Michael Silacci
Winemaker

Julia Winiarski
Assistant Winemaker

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