

Stag's Leap Wine Cellars 1974 Cask 23

Harvest Dates
Harvest Brix
Initial Acid
Initial pH
Fermentation
Malolactic
Barrel Aging
Barrel Nype
Appellation
Composition
Alcohol
Acid
pH
Feridual Sugar

Date Bottled Case Production Release Date Suggested Retail Price 9/22/74-10/17/74 23.2°

Tank Fermented
100%
/5 MoS
60 gal & 120 gal FOB/AOB
100% Napa Valley
) do Mertot
12.4%
0.66 g/100 ml
3.40
Dry

8/6/76 100. Carre