



**1989 Stag's Leap Wine Cellars
SLV~FAY Cabernet Sauvignon**

Nathan Fay was the first grape grower to plant Cabernet Sauvignon in the southern Napa Valley thirty years ago. Prior to that, there was no Cabernet Sauvignon south of Rutherford. In fact, there were only 700 acres of Cabernet Sauvignon in the whole state in 1960. The 1989 SLV~FAY marks the first time the name appears on a bottle of Stag's Leap Wine Cellars. The winery purchased the vineyard in 1986. Although it is the winery's intention to have the Fay vineyard designation distinct from the SLV designation, 1989 and 1990 offered us the unexpected opportunity to blend the fruit from these two famous and historic vineyards.

SLV is comprised of 40 acres Cabernet Sauvignon and 4 acres of Merlot: Fay vineyard is 55 acres Cabernet Sauvignon, 10 acres Merlot and 1.5 acres of Petite Verdot. The vineyards border one another and lie beneath the eastern escarpment "Stags Leap", 6 miles north of Napa.

It was the taste of Nathan's homemade 1968 Cabernet Sauvignon that led to the purchase of a vineyard in this particular area of the Napa Valley.

This wine's lovely, brickish ruby color invites further exploration of its heady aromas of spice, dry leaves and leather. Its perfume is almost satisfaction in itself, lent further complexity from the Fay Vineyard's briary, ripe plum qualities.

The elegance expressed in the aroma, is rediscovered in the mouth as a harmonious blend of fruit both luscious and restrained - the structure and tannins balancing the magnitude of the subtle, berry fruit qualities. This is a wine to savor; it reveals its spicy complex composition to the attentive one who is not in a hurry.

The resonance of the finish lingers as an afterglow of "subtle intensity without weight."

For a rewarding and novel food experience, try this Cabernet with spicy salmon and shellfish dishes.

1989 began as another year of low rainfall - (the third year of below average precipitation.) Temperature conditions ushered in a larger than normal crop. Even temperatures produced uniformity of berries and promised high quality. Harvest was comparatively "late" for the decade, due largely to the mild temperatures and large crop. Rain affected some of the harvesting, but fast work at the end and very careful selection gave us quality fruit. This wine is more delicate than some preceding vintages, and offers subtle beauties because of the superb perfume of the Fay grapes.

Harvest Dates - September 23 - October 24, 1989

Harvest Brix - 21.1

Initial Acid - 0.68 g/100 ml

Initial pH - 3.36

Barrel Aging - 13 months in Nevers and Allier French oak

Suggested Retail Price - \$25.00

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