



**STAG'S LEAP WINE CELLARS
1990 FAY Cabernet Sauvignon**

Vintage ~ The already highly touted vintage needs little introduction; low yields due to a spring rain concentrated flavor intensity while long ripening on the vine developed beautiful fruit character.

Vineyards ~ From this year forward, S.L.V. and Fay appear as separate bottlings. The Fay Vineyard is contiguous to S.L.V. beneath the Stags Leap palisades south of Yountville. As you may know, Nathan Fay was one of the early pioneers of the Napa Valley. He was the first to plant Cabernet Sauvignon thirty years ago in what is now the "Stags Leap District" Appellation in the Napa Valley. At that time, there were only 700 acres of Cabernet Sauvignon in the entire state of California, and no Cabernet south of Rutherford. On a summer day 24 years ago, I drank a glass of Nathan Fay's 1968 homemade Cabernet Sauvignon which the grapegrower served on his veranda overlooking the Fay Vineyard. The taste of that wine convinced me that this was the place to grow the kind of Cabernet Sauvignon I envisioned; the style is best described as the iron fist in the velvet glove.

Wine ~ The Fay fruit is perfumey, voluptuous, soft, and silken in its red berry fruit characteristics. The color of crushed blackberries, the wine offers delightful raspberry, cherry and clove aromas. Exuberant, full flavors in the mouth are immediately satisfying. This wine will complement rich game dishes or leg of lamb.

Harvest Dates - September 7 - October 9, 1990
Appellation - 100% Napa Valley (Stags Leap District)
Harvest Brix - 23.4 (average)
Initial Acid - 0.590 g/100 mls
Initial pH - 3.48
Blend - 100% Cabernet Sauvignon
Barrel Aging - 14.5 months/Nevers
Alcohol - 13.50%
Release Date - February 1994