



**1994 CABERNET SAUVIGNON LIMITED RESERVE**  
**Technical Information**

<b>Harvest Date:</b>	September 30- October 13
<b>Varietal Composition:</b>	100% Cabernet Sauvignon
<b>Appellation:</b>	Napa Valley
<b>Vineyards:</b>	85% Mt. George Vineyard 15% Stags Leap District
<b>Release Date:</b>	September 1, 1997

**Vintage Notes:** Nineteen ninety-four saw a near perfect growing season, with moderate weather from budbreak through bloom. A warm, but not hot, summer allowed the fruit to mature at an even pace; ripeness was perfect. Harvest began about a week late. Mild, even weather continued throughout resulting in superior quality fruit. 4.34 tons per acre.

**Winemaking Notes:** Grapes were picked fully ripe. Fermentation was followed by an extended maceration for an average of 20 days on the skins. The wine averaged 21 months in 83% new French oak barrels.

**Analysis:** Alcohol, 13.5%; titratable acidity, 6.7 grams per liter; pH, 3.57; volatile acidity, 0.65 grams per liter.

**Tasting Notes:** Deep red-purple color, aroma of berry and currant fruit, clove and cocoa, hint of mint and earth; balanced acidity, full body, rich, long concentrated finish.

**Re-release Tasting Notes:** High notes of bay leaf and basil with some sweet red currant. Spicy core of mincemeat and French onion soup. Remarkably fruity core of cola and cherry with some cinnamon and clove on a persistent finish.