

1991 Cabernet Sauvignon Limited Reserve Technical Information

Harvest dates:	October 7, 8, 14
Varietal composition:	100 percent Cabernet Sauvignon
Vineyard location:	Disney Vineyard, Stags Leap District
Bottling date:	May 1993
Release date:	October 1, 1994
Analysis:	Titratable acidity 7.0 grams per liter, pH 3.61, alcohol 13.3 percent, volatile acidity 0.68 grams per liter.

Although 1991 was overall a big vintage, our Disney Vineyard in Stags Leap District produced only 3.1 tons an acre of Cabernet. Three small lots of this wine were outstanding enough to allow us to again bottle a Limited Reserve, following the great 1990.

Vintage 1991 was marked by very late budbreak after record cold winter weather. Spring and summer were cool, but there were no fall rains, and harvest was very late, as much as a month later than 1990 for some varieties. Even so, the Cabernet Sauvignon was harvested fully ripe, averaging 23.8 percent sugar for the lots that went into this Limited Reserve. The wine spent an average of 18 days on the skins and 16 months in barrels, over 30 percent of them new.

Silverado's 1991 Limited Reserve is darker than 1990, with a brilliant dark ruby color, very slightly purple. It has intense perfume, with notes of plums, toffee, herbs, and butterscotch. Still young, it has slightly grainy texture and balancing tartness, with olive, cedar, and ripe cherry flavors. As have its predecessors, it will develop depth and character for many years.