

**1998 CABERNET SAUVIGNON**  
**Technical Information**

<b>Harvest Date:</b>	September 25 to October 22
<b>Varietal Composition:</b>	98 % Cabernet Sauvignon 1 % Cabernet Franc 1 % Merlot
<b>Appellation:</b>	Napa Valley
<b>Vineyards:</b>	61 % Stags Leap District 39 % Mt. George Vineyard

**Vintage Notes:** A cool, wet spring started the growth cycle off late and slow. A cool, but fair May resulted in a late bloom in June. A hot August followed a warm July giving the vines the warmth they needed to make up some lost time. Beautiful, clear and warm September and October days brought the grapes to ripeness. Harvest was marked by slightly lighter yields and smaller berries.

**Winemaking Notes:** The grapes were harvested fully ripe with an average Brix of 23.8. Fermentation was followed by an extended maceration for an average of 20 days on the skins. The wine averaged 22 months in oak barrels, 47 percent of which were new.

**Analysis:** Alcohol, 13.4%; titratable acidity, 6.20 grams per liter; pH, 3.60; volatile acidity, 0.67 grams per liter; residual sugar, dry.

**Tasting Notes:** Forward aromas of mocha, cassis and bay leaf. Full and rich black cherry and cassis fruit meet cinnamon and pepper spices and sweet oak on the palate. Superb balance continues through a persistent finish.

**Suggested Retail Price:** \$30.00