

1996 CABERNET SAUVIGNON Technical Information

Harvest Date:	September 10 to September 23
Varietal Composition:	89% Cabernet Sauvignon 9% Cabernet Franc 2% Merlot
Appellation:	Napa Valley
Vineyards:	39% Disney Vineyard, Stags Leap District 61% Mt. George Vineyard
Bottling Date:	September, 1998
Release Date:	January 1, 1999

Vintage Notes: Brought about by unusually high summer temperatures, the 1996 was a condensed, short harvest that will be compared to the 1984 vintage. Cabernet came out unscathed from the May showers that caused the yield-reducing “shatter” in other varieties. The hot growing season met a dramatic cooling trend in August that continued through September, allowing flavor to catch up with sugars. The earliest harvest to date, grapes arrived at the winery on August 17. While it is likely to be overshadowed by the 1995 and 1997 vintages, this wine should not be overlooked.

Jack Stuart

Comment: Compare it to another short, hot harvest, like 1984? Say it's likely to be overshadowed by 1995 and 1997, but should not be overlooked?

Jack Stuart

Comment: Is this confusing because Cabernet harvest didn't start until September?

Winemaking Notes: Fermentation was followed by an extended maceration for an average of 23 days on the skins. The wine averaged 15 months in 40 percent new barrels.

Analysis: Alcohol, 13.5%; titratable acidity, 6.7 grams per liter; pH, 3.63; volatile acidity, 0.70 grams per liter; residual sugar, dry.

Tasting Notes: Forward fruit of crushed berries, vanilla, cedar, bay leaf and cocoa in the aroma. Cherry and blackberry on the palate blends well with sweet oak. Fine concentration and balance. Lengthy finish.

Suggested Retail Price: \$55.00