

1995 CABERNET SAUVIGNON
Technical Information

Harvest Date:	September 28 to October 16
Varietal Composition:	86% Cabernet Sauvignon 8% Merlot 6% Cabernet Franc
Appellation:	Napa Valley
Vineyards:	33% Disney Vineyard 67% Mt. George Vineyard
Bottling Date:	September, 1996
Release Date:	January 1, 1998

Vintage Notes: Years of drought ended in a flooded Winter, followed by a wet Spring. A hot summer did little to speed up the growth cycle that was nearly a month later than normal. Thanks to near-perfect fall weather, the late harvest resulted in exceptional hang time for Cabernet Sauvignon. The fruit came in perfectly ripe with light yields and small berries.

Winemaking Notes: Fermentation was followed by an extended maceration for an average of 17 days on the skins. The wine averaged 18 months in 48% new barrels.

Analysis: Alcohol, 13.5%; titratable acidity, 6.6 grams per liter; pH, 3.55; volatile acidity, 0.65 grams per liter; residual sugar, dry.

Tasting Notes: Forward fruit of crushed berries, vanilla, cedar, bay leaf and cocoa in the aroma. Rich cassis and blackberry on the palate blends well with sweet oak. Great concentration with near-perfect balance. Long finish.

Suggested Retail Price: \$75.00