

1994 CABERNET SAUVIGNON
Technical Information

Harvest Date: September 27 to October 18

Varietal Composition: 88% Cabernet Sauvignon
8% Cabernet Franc
4% Merlot

Appellation: Napa Valley

Vineyards: 30% Disney Vineyard
70% Mount George Vineyard

Bottling Date: July 1996

Release Date: January 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.

Winemaking Notes: Grapes were picked fully ripe. Fermentation was followed by an extended maceration for an average of 21 days on the skins. The wine averaged 18 months in 57% new barrels.

Analysis: Alcohol, 13.6%; titratable acidity, 6.9 grams per liter; pH, 3.51; volatile acidity, 0.54 grams per liter; residual sugar, 0.03%.

Tasting Notes: Cedar, clove, berry fruit and hints of eucalyptus carry the nose and are echoed on the palate. A round, almost lush, mouth feel turns into cocoa and dark stone fruit on a long lingering finish.

Re-release Tasting Notes: Deep red core with a touch of orange on the edge. Rich cherry and blackberry jam a top grilled bread and game meat. Sweet, stewed red fruit – plum and currant – flavors. Rich and sweet with a wonderful silky texture and a long, long finish.