

1993 CABERNET SAUVIGNON
Technical Information

Harvest Dates:	September 2 to 27
Varietal Composition:	85 percent Cabernet Sauvignon 8 percent Cabernet Franc 7 percent Merlot
Appellation:	Napa Valley
Vineyard Locations:	Mt. George Vineyard, Napa (58%), Stags Leap District (42%)
Bottling Date:	September 1995
Release Date:	January 1996

Vintage Notes: Lots of late winter rain delayed budbreak, but May rains reduced crop, leading to early harvest. Heat waves at end of July and end of August kept growers and winemakers on their toes. Sunburn and overripe fruit were a threat, but winemakers spent much time in the vineyard to ensure timely and selective harvest.

Winemaking Notes: Average harvest sugar, 23.2 degrees Brix; long maceration on skins, 10 to 21 days; aged on average of 18.5 months in French oak barrels; raked three times in the first year, topped monthly.

Analysis: Titratable acidity 6.7 grams per liter, pH 3.53, alcohol 13.4 percent, volatile acidity 0.61 grams per liter.

Tasting Notes: Brilliant, medium, deep ruby color, ripe, sweet plummy fruit, butterscotch, pipe tobacco and toast, vanilla, spice, leather, and earth aromas; medium acid, medium full body, supple, grainy texture with flavors of dried fruit, chocolate, ripe berry, and plum.