



1992 CABERNET SAUVIGNON Technical Information

Harvest Dates:	September 5 to 25
Varietal Composition:	85 percent Cabernet Sauvignon 11 percent Merlot 4 percent Cabernet Franc
Appellation:	Napa Valley
Vineyard Locations:	Disney Vineyard, Stags Leap District (50 percent) Mt. George Vineyard, Napa (50 percent)
Bottling Date:	August 1994
Release Date:	January 2, 1995
Analysis:	Titrateable acidity 6.8 grams per liter, pH 3.60, alcohol 13.8 percent, volatile acidity 0.66 grams per liter.

Vintage Notes: Early budbreak after mild winter; warm spring rains, very early harvest, up to one month earlier than 1991. Yield 3.0 tons/acre on young Cabernet, 1.3 on older vines. First vintage with half the fruit from Mt. George vineyard.

Winemaking Notes: Grapes picked fully ripe, average harvest sugar 23.5 degrees Brix; long maceration on skins, 10 to 24 days; aged in 33 percent new barrels average of 18 months; racked three times in first year, topped monthly. First Cabernet blend with more than 10 percent Merlot; first using Cabernet Franc.

Tasting Notes: Brilliant medium deep slightly purple ruby; pungent aroma, with sweet vanilla, cedar, herbs, clove, and ripe fruit, slightly tarry; medium acidity, medium full body, sweet fruit, chocolate and vanilla flavors, slightly chalky tannin. Firm backbone, fleshy and mouth filling, long finish.

May 2005 Tasting Notes: Tannins present, good mid-palate; leafy, tobacco, dried herb, bay leaf, dried lavender.