

1987 CABERNET SAUVIGNON
Technical Information

Harvest Date:	September 19 to September 24
Varietal Composition:	100 percent Cabernet Sauvignon
Appellation:	Disney Vineyard, Stags Leap District, Napa Valley
Bottling Date:	May 1989
Release Date:	January 1, 1990

Our new Cabernet release is the latest of what Jim Laube calls “a string of magnificent Cabernets” with “layers of rich, concentrated fruit and firm, fine tannins.”* It brings together a truly superb vintage with our years of experience producing among the best Cabernets in Napa Valley. Silverado Cabernet is produced entirely from grapes grown in the Disney Vineyard, one of the first to establish the reputation of Stags Leap District for fine Cabernet Sauvignon.

Vintage Notes: In 1987, an unusual May heat wave reduced the crop, and low rainfall kept berries small. Mild weather throughout the growing season and harvest time resulted in wines of remarkable depth and balance.

Winemaking Notes: Harvest at 23 degrees Brix, crush into stainless steel fermenters, add French Red yeast. Pump over twice daily, add malolactic culture, allow to warm to 85 degrees, pump over once daily after end of fermentation. Drain and press to stainless after three weeks in fermenter, finish malolactic fermentation, settle and rack to barrels. Age 15 to 18 months in French oak, top monthly, rack quarterly. Blend and bottle in late spring of second year.

Tasting Notes: The perfume of ripe currants gives way to aromas of cedar and chocolate in this supple and deeply colored bottling. For the first time, our blend contains no Merlot.

*California’s Great Cabernets, Wine Spectator Press, 1989