

**1986 CABERNET SAUVIGNON**  
**Technical Information**

Harvest dates:	September 15 to October 8
Varietal composition:	93 percent Cabernet Sauvignon 7 percent Merlot
Vineyard locations:	Disney Vineyard, Stags Leap District
Bottling date:	July 1988
Release date:	February 1, 1989
Total Production:	9,800 cases

**Vintage Notes:** As the record floods of February 1986 subsided, our vineyards emerged largely unscathed. The storms were followed by a two-week warm spell that accelerated bud break, resulting in the longest growing season we have ever had. Uncertain weather during bloom reduced the crop significantly but led to greater concentration of flavor in the fruit at harvest time.

**Winemaking Notes:** Harvest at 22.5 to 23.5 degrees Brix; crushed into stainless steel fermenters; adjust acid; add French Red yeast; pump over twice daily; add malolactic culture at 75 degrees; allow to warm to 85 degrees; pump over once daily after dryness; drain and press to stainless tank after about 21 days in fermenter; finish malolactic fermentation; settle and rack to barrels; aged 15 to 18 months in French oak, top monthly, rack quarterly.

Spectator Selection . . . 94 . . . “Deliciously ripe and fruity, with rich raspberry, currant and black cherry flavors framed by toasty oak and firm tannins.” Wine Spectator

American Winery of 1987, Grand National Wine Competition

Winemaker of the Year, International Wine and Spirit Competition, London 1987