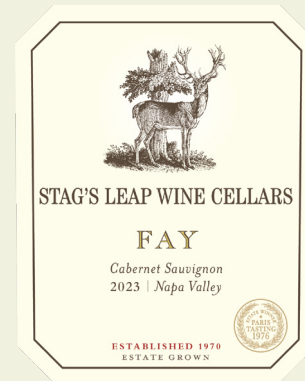




2023 FAY ESTATE CABERNET SAUVIGNON

FAY Vineyard, established by pioneering grape grower Nathan Fay in 1961, was the first planting of Cabernet Sauvignon in what is now the Stags Leap District AVA. Stag's Leap Wine Cellars purchased this historic vineyard from Nathan Fay in 1986 and has made a single vineyard Cabernet Sauvignon from this vineyard since the 1990 vintage.



VINEYARDS & WINEMAKING

FAY Vineyard remains one of Napa Valley's renowned vineyards, known for producing fruit that exhibits a rich array of red and blue fruit flavors, an inviting aroma, and a smooth, fine-grained texture. The grapes for this wine were primarily sourced from Blocks 1A, 3A, 2, 6, 7AB, 8AB, and 5C, which together contribute to its classic red fruit notes, aromatic highlights, and well-defined structure.

VINTAGE

The 2023 vintage could be the vintage of the decade. It is among the coolest growing seasons in Napa Valley in the past ten-plus years, resulting in wines that are exceptionally flavorful, expressive, and have strong potential to age for decades to come.

Winter brought ample rainfall that filled reservoirs and enriched soils with lasting saturation. Cool conditions led to a later than average bud break in mid-April, with continued cold weather throughout bloom. Summer was a classic for Napa Valley, with the cool sea breeze all season long that resulted in a slow and even ripening period. No significant heat waves occurred in late August or early September, so grape clusters developed beautifully.

Stag's Leap Wine Cellars saw higher than average yields across all its estate vineyards. September progressed without extreme weather, so Cabernet continued a slow, steady, and even ripening period, producing remarkable wines. The 2023 Cabernets are dark in color with varietally expressive aromatics, full of complexity and character. These wines have vibrant acidity, rich, flavorful structures, and lengthy tannins.

WINE

The wine offers a lifted bouquet of black cherries, persimmons, dates, and violets unfold with delicate floral accents. The palate is bright and expressive, showcasing vibrant energy and well-defined tension. Polished tannins frame the fruit gracefully,

HARVEST DATES:	<i>October 14 to November 3, 2023</i>
ALCOHOL:	<i>14.0%</i>
PH:	<i>3.67</i>
TITRATABLE ACIDITY:	<i>0.58 g/100ml</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>21 months, 100% new French oak</i>
BLEND:	<i>99% Cabernet Sauvignon, 1% Cabernet Franc</i>
APPELLATION:	<i>Stags Leap District, Napa Valley</i>
RELEASE DATE:	<i>May 2026</i>

Marcus Notaro
WINEMAKER