



STAG'S LEAP WINE CELLARS 2002 CASK 23 CABERNET SAUVIGNON

Vineyards ~ CASK 23 is drawn entirely from S. L. V. and FAY, our estate vineyards in the Stags Leap District. The exact proportion of the two varies from vintage to vintage, as we strive to create the optimal expression of vintage and terroir. The volcanic soils of S.L.V. yield complex, multi-layered Bordeaux-like fruit, while the alluvial soils of FAY produce fruit with lush perfume and berry flavors. As we near harvest, we identify the most distinctive fruit by focusing on each vine and each cluster. Combining the intense, "fire"-like qualities of S.L.V. and the supple, "water" characteristics of FAY results in a wine of dynamic complexity. This proprietary bottling is produced only in meritorious years, and 2002 certainly qualified.

Vintage ~ Early summer heat on the heels of a cool spring accelerated vine development after a delayed bud break and flowering. A repeat of the pattern occurred with almost autumnal conditions in August followed by one of the sunniest, warmest Septembers in recent memory. During the harvest of 2002, we continued to pick selectively in our search for the perfect fruit. This was a vintage that highlighted the benefits of our careful vineyard management practices.

Wine ~ The 2002 CASK 23 is a wine of tremendous power and grace. Its inky, ruby-red color only hints at the intense, concentrated aromatics and flavors that follow. Complex flavors of red berries, black stone fruit, and cassis stand out against a backdrop of cinnamon, Indian spice, and earthy forest floor notes. Perfectly balanced with a luscious, velvety mouthfeel, well-integrated tannins, and a long oak-sweetened finish, this seductive wine promises years of aging potential. Envision a well aged perfectly marbled rib eye steak, accompanied by roasted young potatoes and grilled endive. Add a glass of our 2002 CASK 23 and you've got a delectable evening meal appropriate for any special occasion.

Harvest Dates – September 2-28

Harvest Brix – 25.3° Brix (weighted average)

Alcohol – 14.0%

pH – 3.54

Titrateable Acidity – 0.58g/100ml

Blend – 93.8% Cabernet Sauvignon,

5.3% Merlot, 0.9% Petit Verdot

Appellation – 100% Stags Leap District

Barrel Aging – 23 months in French Oak

Release Date – November 1, 2005