

STAG'S LEAP WINE CELLARS

2010 CASK 23 CABERNET SAUVIGNON

The story of CASK 23 began during the harvest of 1974. Back then, the winery enlisted the help of celebrated winemaker André Tchelistcheff. As he tasted through various lots of new wines from that year, one lot from S.L.V. was so beautiful and deliciously distinct the winery decided it should be bottled separately. It was named CASK 23 for the large wooden cask in which it was aged. Today, the wine is a blend of the most distinctive fruit from the S.L.V and FAY vineyards, resulting in a wine of extraordinary depth and richness balanced by restraint. Over the years, CASK 23 has become one of the most highly regarded and collected wines worldwide.

VINEYARDS & WINEMAKING

CASK 23 is a tale of two vineyards that come together in a harmonious blend. For the 2010 offering, slightly more than half of the grapes were grown in our FAY vineyard while the balance was from select areas in S.L.V. Specific blocks within these adjoining ranches provide distinct attributes to the wine. Vines planted in volcanic soils on the eastern hillsides of S.L.V. and FAY give CASK 23 its structure, concentration, spicy intensity and elegant tannins; those grown in the alluvial soils in the middle and lower sections of the two vineyards add vibrant fruit flavors, a supple mid-palate and perfumed aromatics. Each lot was vinified and aged separately in small French oak barrels for 21 months, allowing the characteristics of each block to develop, while adding subtle spice notes. In the latter stages of aging the lots were blended, 56.8% Fay and 43.2% S.L.V., becoming one in CASK 23.

VINTAGE

2010 was a year that proved you should never judge the end by the beginning. It was slow to start, with heavy spring rains and a cool summer. A summer long on sweaters and short on, well, shorts. The "normal" start of the harvest season was delayed by two to three weeks in most vineyards. Mother Nature brought us a heat spell in late August, followed by another which, after a much longer time on the vine than in most years, resulted in a rather compact harvest with white and red grapes coming in from the vineyards in tight succession. The slow grape maturity of the 2010 vintage aptly suited our Stag's Leap Wine Cellars house style, creating wines of elegance with great extraction and fuller flavors.

WINE

The 2010 CASK 23 combines the signature perfume notes of FAY vineyard with the structure and minerality of S.L.V. The wine opens with deep red and black cherry aromas along with notes of juicy strawberry, cocoa and spice. The wine has an elegant texture with very fine tannins and great acidity. On the palate the wine is full bodied with rich dark berry fruit with hints of cedar and white truffle that lead to a long fruit and spice driven finish. Serve CASK 23 with filet mignon with blue cheese crumbles, grilled venison with a red wine reduction or black pepper-crusted Ahi tuna steaks.



HARVEST DATES: Oct. 2 – Oct. 18, 2010

ALCOHOL: 14.5%

pH: 3.71

TITRATABLE ACIDITY: 0.58g/100ml

FERMENTATION: 100% stainless steel tank

MALOLACTIC FERMENTATION: 100%

BARREL AGING: 21 months
90% new French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Napa Valley (100% estate)

RELEASE DATE: Fall 2013