

STAG'S LEAP WINE CELLARS

2007 FAY CABERNET SAUVIGNON

The FAY vineyard is where the story of Stag's Leap Wine Cellars began. Established by pioneering grape grower Nathan Fay in 1961, it was the first planting of Cabernet Sauvignon in what is now the Stags Leap District. At the time, conventional wisdom maintained that the area was too cold for Cabernet Sauvignon. But tasting Nathan Fay's homemade Cabernet in 1969 was a defining moment for the founder of Stag's Leap Wine Cellars. Here was land capable of producing a wine that could rival the best in the world. Soon after, an adjoining ranch was purchased, now known as S.L.V.. And, in 1986, the winery purchased Nathan Fay's vineyard and named it FAY in his honor.

VINEYARDS & WINEMAKING

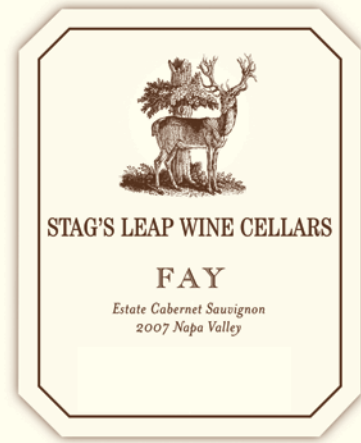
This Cabernet Sauvignon comes largely from blocks on the lower and middle sections of the FAY vineyard, which give the wine its classic red-fruit tones and aromatic top notes. A small amount (less than 10%) of the blend is from the eastern blocks of FAY, which tend to be more powerful. When the various lots are blended and aged in French oak barrels, the resultant wine gives us the classic expression that is a hallmark for our Estate grown Cabernet Sauvignon, "an iron fist in a velvet glove."

VINTAGE

In contrast to the very wet start of the previous vintage, 2007 began very dry, with about 60% of normal rainfall. Then, an unusually warm spring sped up vine growth for an early bud break and bloom. This was followed by a relatively cool summer, with notably fewer days above 90°. The dry season resulted in smaller berries with good color, flavor concentration and acid structure. The vintage was also distinguished by its surprisingly civilized pace during harvest. If you asked winemaker Nicki Pruss or vineyard manager Kirk Grace about the 2007 harvest, they might say, "Which one?" That's because the harvest had two distinct phases, weeks apart: before and after the intense heat spike of late August/early September. The respite in between was appreciated by all.

WINE

All of our 2007 red wines are remarkably fruit-forward and accessible in their youth, yet remain true to Stag's Leap Wine Cellars house style: refined, elegant and suggesting a long life in the cellar. The 2007 FAY shows the typical bright cherry aromatic signature of the vineyard, as well as barrel spice, sandalwood, red plum and subtle *sous bois* (forest floor) aromas. The palate is fresh and energetic, with perfectly ripened red and black cherry and plum fruit. Gentle notes of spice, caramel and marshmallow cream sit in the background, adding nuance without masking the fruit character. The wine is solidly structured yet supple, closing with refreshing natural acidity. Enjoy it with duck breast



HARVEST DATES: Sept. 1 – Sept. 29, 2007

ALCOHOL: 14.5%

pH: 3.70

TITRATABLE ACIDITY: 0.54g/100ml

BARREL AGING: 18 months
80% new French oak
20% previously filled French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Napa Valley (100% estate)

RELEASE DATE: Fall 2010

Nicki Pruss
Winemaker