

STAG'S LEAP WINE CELLARS

2009 FAY CABERNET SAUVIGNON

The FAY vineyard is where the Stag's Leap Wine Cellars story 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. Within a year an adjoining ranch, now known as S.L.V., was purchased. And, in 1986, the winery purchased Nathan Fay's vineyard and named it FAY in his honor.

VINEYARDS & WINEMAKING

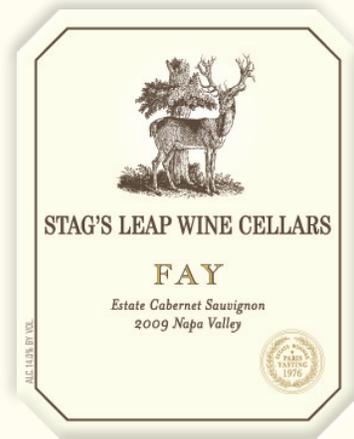
FAY vineyard remains one the great Napa Valley vineyards, producing fruit with an abundance of supple red and black berry character, voluptuous perfume and a luscious, fine-grained texture. Nearly three quarters of the Cabernet Sauvignon for the 2009 blend comes from blocks in the lower and middle sections of the FAY vineyard, which give the wine its classic red-fruit tones and aromatic top notes. The balance was sourced from the upper section (eastern blocks) of FAY, which tends to be more powerful and lends structure to the wine. When the various lots are blended and aged in French oak barrels, the resulting wine gives us the classic expression that is a hallmark of our estate-grown Cabernet Sauvignon, "an iron fist in a velvet glove."

VINTAGE

The 2009 growing season in the Napa Valley was fairly mild and cool and we had less than a handful of days with temperatures in the low 100's. This particular weather pattern allowed us to keep the grape clusters on the vine a bit longer while still producing fruit with great balance and true varietal character. Compared to the frost and heat challenges of 2008, the 2009 vintage was steady and without incident, save for some late season rain which fell well after the grapes for this wine were harvested. As a result, the 2009 vintage wines exhibit purity of fruit, excellent structure and balance.

WINE

This wine opens with generous aromas of bright raspberry, sandalwood, vanilla and anise along with the signature bright cherry note of the vineyard. The aromas are followed by an alluring mix of red cherry, blueberry and tangerine that envelop the palate with nuances of vanilla and spice from careful aging in French oak barrels. The palate is lush with ripe tannins, balanced acidity and a persistent berry/cherry finish. Enjoy with spice-rubbed rack of lamb or roasted duck with a cherry sauce.



HARVEST DATES:	<i>Sept. 16 – Oct. 8, 2009</i>
ALCOHOL:	<i>14.0%</i>
pH:	<i>3.80</i>
TITRATABLE ACIDITY:	<i>0.56g/100ml</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>19 months 84% new French oak 16% previously filled French oak</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Napa Valley (100% estate)</i>
RELEASE DATE:	<i>Fall 2012</i>

Nicki Pruss
Winemaker