

STAG'S LEAP WINE CELLARS

2013 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 cool 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.

VINEYARD & WINEMAKING

FAY vineyard remains one of 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. Almost three quarters of the Cabernet Sauvignon for the 2013 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."

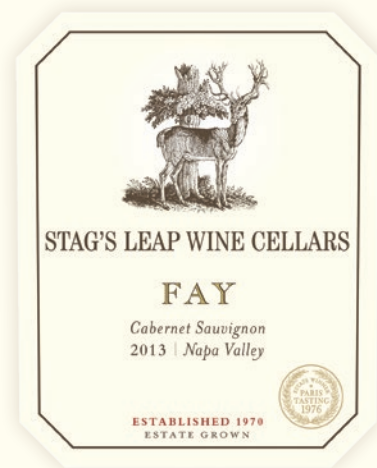
VINTAGE

The 2013 harvest was Winemaker Marcus Notaro's first at Stag's Leap Wine Cellars. He describes the vintage as a winemaker's dream. "I couldn't have picked a better vintage to start with," he said. "This was one of the most even vintages I've ever experienced, giving ultimate quality and uniform ripeness."

A dry winter and spring were followed by warm weather in May/June that turned to moderate, if not cool, temperatures in July/August. The grapes colored up quickly and evenly; a nice sign that the grapes would finish off ripening in a uniform manner. A four-day heat spike in early September hastened ripening of some grapes, but there was an immediate return to moderate conditions and near perfect weather for the rest of September and early October. The varieties ripened one after another and the blocks ripened evenly so there was never really a "crunch" period. This allowed the fruit to be picked at the right time for each block and gave ample time in the winery to bring out the best characters for each lot. Tannins are ripe and soft and the wines are full of fruit.

WINE

The 2013 FAY Cabernet Sauvignon offers inviting aromas of blackberry, cinnamon and violet along with hints of clove and nutmeg that carry over onto the palate. The wine has a soft, plush texture with fine-grained tannins that meld with the signature bright red cherry notes of the vineyard, leading to a lingering finish. Try pairing this estate-grown Cabernet with prosciutto-wrapped pork tenderloin, braised short-ribs or roast chicken with fried sage.



HARVEST DATES:	<i>Sept. 11 – Oct. 9, 2013</i>
ALCOHOL:	<i>14.5%</i>
PH:	<i>3.69</i>
TITRATABLE ACIDITY:	<i>0.53 g / 100 mL</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>21 months 96% new French oak</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Napa Valley (100% estate grown; 100% Stags Leap District)</i>
RELEASE DATE:	<i>May 2016</i>
MARCUS NOTARO WINEMAKER	