



**STAG'S LEAP WINE CELLARS
1997 FAY VINEYARD
CABERNET SAUVIGNON**

Vineyard ~ FAY vineyard, lying directly below the Stags Leap palisades, borders S.L.V., our estate vineyard that produced the famed 1976 Paris Tasting winner. It was the taste of Nathan Fay's 1968 Cabernet that led to the search for vineyard land in the area. Purchased in 1986, the advanced age of much of the vineyard required replanting. When Nathan Fay planted the land in 1961, it was the first vineyard planted to Cabernet Sauvignon in what is today's Stags Leap District. FAY Vineyard soils are rocky, volcanic and alluvial, with greater variation than those found in S.L.V. The viticultural principles applied vary with the different sections. The newest viticultural practices have guided us in our replanting from root to tendril. As the vineyard begins its growing season, we farm vine-by-vine, training each according to its strengths and weaknesses with an eye to distributing vine energy equally through the shoots. As shoot growth becomes more uniform, we change our focus to the evolving fruit. By continually adjusting number of leaves and grape berries we maximize uniform fruit ripening. As harvest approaches, we are farming cluster-by-cluster, making sure that each is in the best condition to achieve the highest expression of ripe fruit flavors.

Vintage ~ The winter of 1996/1997 was another year of heavy rain which fell primarily from December through April. Warm soil temperatures in the spring initiated early budbreak and flowering. A relatively cool summer notwithstanding, fruit ripened with a steady persistence and crush began weeks prior to past years. A brief shower gave way to warmer days at summer's end, giving the fruit an opulent richness. We never rely solely on lab analysis to determine ripeness, and the large crop in 1997 required careful daily tasting of every vine. There are areas of the vineyard in which we stopped the pickers in the middle of a row, since full fruit flavor development had not yet occurred beyond that point.

Wine ~ Tasting FAY is like opening a great novel in front of the fireplace. It has concentrated fruit aromas and flavors; the integration of richness and structure is seamless. FAY wines are perfumed by radiant berry characteristics, whose flavors reveal themselves like the mysterious characters they are. The aromas are lavish, evocative of ripe loganberry, black currant, crushed lavender and French vanilla bean. A supple entry of resonating fruit, spice, oak highlights and tannins caress the tongue long after the wine is swallowed, creating pure enchantment. Try with venison served in a green peppercorn cream sauce over herbed polenta or ravioli filled with chopped grilled vegetables, sun-dried tomatoes and pine nuts served in a goat cheese cream sauce.

Harvest Dates ~ August 29–September 7
Harvest Brix ~ 23.7°(average)
Titratable Acid ~ 0.54g/100ml
pH ~ 3.62
Blend ~ 94.88% Cabernet Sauvignon
0.10% Petite Verdot, 5.02% Merlot

Barrel Aging ~ 22 months French oak
Appellation ~ 100% Napa Valley
Release Date ~ September 1, 2000

Michael Silacci
Winemaker

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