



STAG'S LEAP WINE CELLARS
2000 CASK 23

Vineyards ~ CASK 23, our proprietary bottling produced only in particularly meritorious vintages, is drawn entirely from S.L.V. and FAY, our estate vineyards in the Stags Leap District. Over the years, we've learned that certain blocks and sub-blocks within these properties consistently yield grapes of exceptional quality. The choice of which grapes will go into CASK 23 is far from automatic, however. Even within sub-blocks of proven greatness, the quality of fruit varies from year to year and from vine to vine. We pick and vinify in small lots, then carefully monitor each lot's development. The effects of aging, the toast of the barrel, even the barrel's location in our caves all help determine whether a promising lot lives up to its full potential. Once the most impressive lots are identified, then comes the challenge of deciding which ones to use, in which proportions, to create the most beautiful expression of this particular vintage.

Vintage ~ Late spring rains and two early periods of warm weather caused some crop loss, which allowed the vines to focus their energies on the remaining fruit, resulting in added complexity. Summer temperatures were uniform and moderate, without periods of excessive heat or unseasonable coolness, allowing for the steady progression of grape ripening. Initially, mild fall days built a foundation of good acidity. Scattered showers at harvest made selective picking necessary as we waited for the full development of fruit flavor and physiological ripeness. A short period of late-season heat completed maturation without dulling acidity.

Wine ~ Now, in its youth, the wine boasts subtle, yet richly complex, aromas: a heady combination of caramel and brown sugar, cedar and sandalwood, dark plums and black cherries, rosemary and bergamot. On the palate, the smooth entry opens to flavors of dark stone fruits and cassis, black olives, cloves, and vanilla, which extend through the lingering finish. This is a wine that can easily age for a decade and beyond. Decant an hour beforehand if you want to enjoy it now with lamb medallions in Cabernet-black olive sauce or caramelized-onion tarts with a side of braised endive.

Harvest Dates – September 19 – October 14

Harvest Brix – 24.3° (weighted average)

Titrateable Acidity – 0.59g/100ml

pH – 3.75

Fermentation – 100% stainless steel

Alcohol – 13.9%

Blend – 99% Cabernet Sauvignon, 1% Petit Verdot

Appellation – 100% Stags Leap District

Barrel Aging – 21 months, all French oak

Malolactic Fermentation – 100%

Production – 3,236 cases