



STAG'S LEAP WINE CELLARS
2000 FAY

Vineyards ~ The replanting of this historic vineyard began in 1987, the year after we acquired the property from Nathan Fay, and was completed in the mid-1990s. By the 2000 harvest the vines were attaining full maturity, and the 2000 vintage shows what they are capable of. The vineyard was the first planting of Cabernet Sauvignon in what is now the Stags Leap District. From the beginning, FAY's soils, a combination of rich, waterborne alluvial earth and volcanic rock, have yielded wines marked by voluptuous perfume and radiant berry flavors, with a personality markedly different from the wines of neighboring S.L.V. During replanting, decisions about clonal material, trellising, and orientation were carefully made to ensure the fullest possible expression of FAY's special character. Now the replanting process has helped to bring the flavor and richness of the FAY fruit to new levels of intensity. Since 2000 we have added two new hillside blocks to the vineyard and invested in replanting two additional blocks. The final results of those efforts are still years away, but we look forward to even greater things from what is already one of the most highly regarded vineyards in the Napa Valley.

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 ~ FAY is famous for its bouquet of warm crushed berries, dried black cherries, vanilla, and sandalwood, and the 2000 vintage offers an abundance of those aromas. Yet there's also a wealth of other scents: violets, anise, cocoa, and smoky cedar. The bouquet carries through to the mouth, where the rich flavors harmonize over a bass line of smooth, silky tannins. The millennial vintage will age exceedingly well, but in its youth it is a worthy match for a spicy pan-Asian style roast pork loin, or gnocchi with a wild mushroom sauce. If you're planning to consume this wine in its youth, we recommend decanting to allow aeration and approximate the effects of longer cellar aging.

Harvest Dates – September 16 – October 14

Harvest Brix – 24.5° (weighted average)

Titrateable Acidity – 0.59g/100ml

pH – 3.64

Fermentation – 100% stainless steel

Alcohol – 14.5%

Blend – 90% Cabernet Sauvignon, 10% Merlot

Appellation – 100% Stags Leap District

Barrel Aging – 19 months, all French oak

Malolactic Fermentation – 100%

Production – 3,697 cases