

STAG'S LEAP WINE CELLARS

2004 FAY CABERNET SAUVIGNON

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

VINEYARDS & WINEMAKING

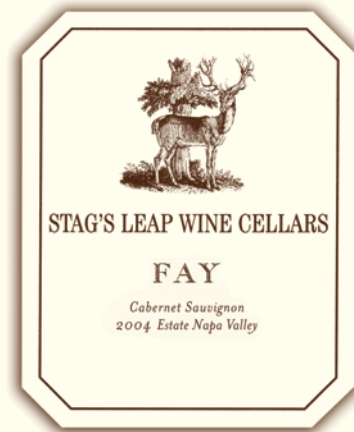
In 1986, Nathan offered to sell his vineyard to Stag's Leap Wine Cellars. In his honor, the vineyard was named FAY. By the time we acquired the vineyard, many of the vines were nearly a quarter-century old and nearing the end of their best growing years. We embarked on an ambitious replanting program, experimenting with rootstocks, row orientation, and trellising to attain optimal expression of the terroir. Our replanting efforts are now fully realized and all vineyard blocks are in production. Vineyard blocks on the eastern slope, closest to the Palisades, contribute structural components derived from the volcanic soils there, while the more aromatic components come from the vineyard blocks on the western alluvial upland. When blended together, we achieve the classic expression of "an iron fist in a velvet glove."

VINTAGE

The 2004 vintage was a good year in terms of climate, crop level, and potential wine quality. The vines broke dormancy early, with bud break coming in late February, approximately 15 days early. A warm, dry spring followed, marked by some record high temperatures in March which set the stage for an early harvest. However, summer ensued with cool, foggy mornings and warm, mild afternoons which allowed sugar levels, flavors, and acidity to come into balance.

WINE

A beautiful perfume of violets, dark cherry, and licorice introduce the 2004 FAY Cabernet Sauvignon and lead the way to luscious flavors of plum, chocolate, and candied ginger, with savory notes of sandalwood and tobacco. Soft, juicy tannins and a silky-smooth mouth feel are a hallmark of this wine, rewarding those who enjoy it in its youth as well as those who will enjoy it after many years in the cellar. For a heavenly pairing, try this wine with cinnamon spiced quail, or rosemary leg of lamb.



HARVEST DATES:	<i>Aug. 30 – Sept. 25</i>
ALCOHOL:	<i>13.9%</i>
PH:	<i>3.69</i>
TITRATABLE ACIDITY:	<i>0.60g/100ml</i>
BARREL AGING:	<i>25 months 57% new French oak</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Stags Leap District, Napa Valley</i>
RELEASE DATE:	<i>September 2007</i>
SUGGESTED RETAIL:	<i>\$80 per bottle</i>

A handwritten signature in cursive script that reads 'Nicki Pruss'.

Nicki Pruss
Winemaker