

STAG'S LEAP WINE CELLARS

2007 FAY BLOCK 1 CABERNET SAUVIGNON

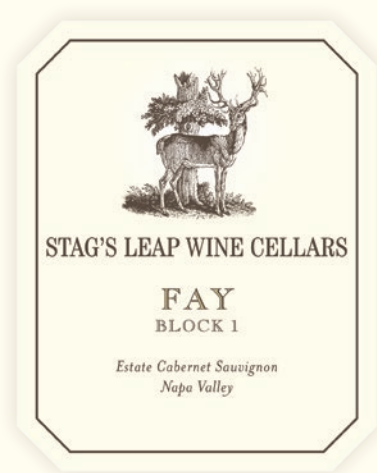
The 2007 vintage marks the inaugural release of our FAY Block 1 Cabernet Sauvignon. The FAY vineyard is where the Stag's Leap Wine Cellars story began. We've been working with fruit from the FAY vineyard since the early 1970's and Stag's Leap Wine Cellars purchased this incredible vineyard from Nathan Fay in 1986. Today, FAY, along with the S.L.V. vineyard, produces the grapes for Stag's Leap Wine Cellars' iconic Cabernet Sauvignons.

VINEYARD & WINEMAKING

This very limited-production Cabernet Sauvignon is crafted from the vines on the west side of the FAY vineyard growing in the area we call "Block 1." The vineyard block is nestled between the western banks of Chase Creek and the hillside in which our wine caves are carved. The soils in Block 1 have been, in part, carried to this block via the adjacent waterway over millions of years and the wines produced from this water-borne soil is unique. There are two Cabernet Sauvignon clones in this block, 337 and 15, and the grapes provide lovely red plum and cherry notes. After fermentation, the lots were aged for two years in new (92%) French oak barrels.

WINE

This wine opens with aromas of red plum and cherry, hickory smoke, nutmeg and hints of watermelon candy (Nicki's favorite treat!). The wine has a ripe, soft entry that leads to flavors of black cherry, vanilla and root beer. The tannins are silky and round. The wine finishes with a lingering red cherry note. Enjoy this Cabernet Sauvignon with grilled squab or bacon-wrapped rotisserie chicken.



HARVEST DATE:	<i>Sept. 26, 2007</i>
ALCOHOL:	<i>14.5%</i>
pH:	<i>3.63</i>
TITRATABLE ACIDITY:	<i>0.50 g / 100 mL</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>24 months 92% new French oak</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Napa Valley (100% estate grown, 100% Stags Leap District)</i>
SUGGESTED RETAIL:	<i>\$105 per bottle</i>
RELEASE DATE:	<i>Spring 2011</i>
CASES:	<i>295</i>

Nicki Pruss
WINEMAKER