

STAG'S LEAP WINE CELLARS

2009 CASK 23 CABERNET SAUVIGNON

The story of CASK 23 began during the harvest of 1974. Back then, the winery enlisted the help of celebrated winemaker André Tchelistcheff. As he tasted through various lots of new wines from that year, one lot from S.L.V. was so beautiful and deliciously distinct the winery decided it should be bottled separately. It was named CASK 23 for the large wooden cask in which it was aged. Today, the wine is a blend of the most distinctive fruit from the S.L.V and FAY vineyards, resulting in a wine of extraordinary depth and richness balanced by restraint. Over the years, CASK 23 has become one of the most highly regarded and collected wines worldwide.

VINEYARDS & WINEMAKING

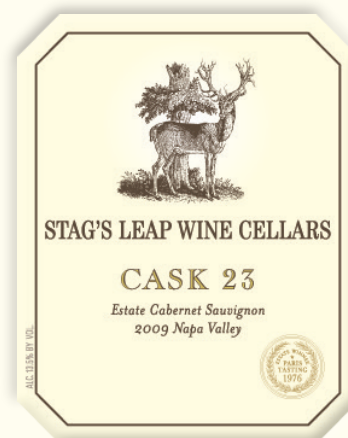
CASK 23 is a tale of two vineyards that come together in a harmonious blend. For the 2009 offering, slightly more than half of the grapes were grown in our FAY vineyard while the balance was from select areas in S.L.V. Specific blocks within these adjoining ranches provide distinct attributes to the wine. Vines planted in volcanic soils on the eastern hillsides of S.L.V. and FAY give CASK 23 its structure, concentration, spicy intensity and elegant tannins; those grown in the alluvial soils in the middle and lower sections of the two vineyards add vibrant fruit flavors, a supple mid-palate and perfumed aromatics. Each lot was vinified and aged separately in small French oak barrels for 20 months, allowing the characteristics of each block to develop, while adding subtle spice notes. In the latter stages of aging the lots were blended, becoming one in CASK 23.

VINTAGE

The 2009 growing season in the Napa Valley was fairly mild and cool and we had less than a handful of days with temperatures in the low 100's. This particular weather pattern allowed us to keep the grape clusters on the vine a bit longer while still producing fruit with great balance and true varietal character. Compared to the frost and heat challenges of 2008, the 2009 vintage was steady and without incident, save for some late season rain which fell well after the grapes for this wine were harvested. As a result, the 2009 vintage wines exhibit purity of fruit, excellent structure and balance.

WINE

The 2009 CASK 23 combines the signature perfume notes of FAY vineyard with the structure and minerality of S.L.V. The wine offers enticing high notes of Bing cherry, red fruit, cassis and anise. The palate is broad and expansive with intense black cherry, blackberry and cassis flavors along with pleasing vanilla and toasted oak accents. The wine has a beautiful texture with silky tannins, vibrant acidity and a long, persistent finish. Serve CASK 23 with spice-rubbed prime rib, braised veal chops or seared black pepper-crusted Ahi tuna steaks.



HARVEST DATES: Sept. 16 – Oct. 8, 2009

ALCOHOL: 13.5%

pH: 3.81

TITRATABLE ACIDITY: 0.54g/100ml

FERMENTATION: 100% stainless steel tank

MALOLACTIC FERMENTATION: 100%

BARREL AGING: 20 months
90% new French oak
10% previously filled French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Napa Valley (100% estate)

RELEASE DATE: Fall 2012

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

Nicki Pruss
Winemaker