

STAG'S LEAP WINE CELLARS

2009 FAY HILLSIDE CABERNET SAUVIGNON

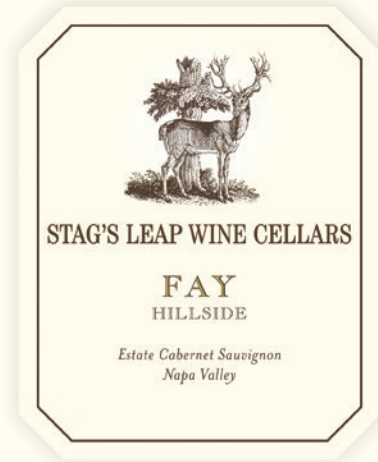
We've been working with fruit from the FAY vineyard since the early 1970s and Stag's Leap Wine Cellars purchased this incredible vineyard from Nathan Fay in 1986. Today, FAY, along with S.L.V., produces the grapes for Stag's Leap Wine Cellars' iconic Estate Cabernet Sauvignons. Each vintage, Winemaker Nicki Pruss bottles special wines to highlight select parcels from these estate vineyards, exclusively for wine club members. To Nicki, these specialty wines are a way to take club members "on a walk through the vineyard with the winemaker" to experience the unique characteristics that define the winery's world-class vineyards.

VINEYARD & WINEMAKING

There are 26 main Cabernet Sauvignon blocks within the FAY vineyard. 98% of the blend is from the "Upper" FAY blocks (12A, 12B, 12C, 11, 7, 8, 10B) on the hillside, closest to the Palisades and its volcanic soils. Winemaker Nicki Pruss calls these the "power blocks" as they are the backbone of the FAY vineyard. The small berries and small clusters give the wine intense flavors, deep saturation and great grip. The remaining two percent is from the "Middle and Lower" FAY blocks. After fermentation, the lots were aged for 25 months in French oak barrels (76% new).

WINE

The 2009 FAY Hillside has classic Cabernet Sauvignon character with briary black currant, green olive and chocolate-covered cherry aromas and flavors. The wine has structured, yet fine-grained, tannins and an opulent texture. Enjoy this hearty wine with rack of lamb lollipops with dried sage, truffled macaroni and cheese, or chive risotto cakes with Fontina cheese.



HARVEST DATES:	<i>Sept. 16 – Oct. 8, 2009</i>
ALCOHOL:	<i>14.3%</i>
PH:	<i>3.88</i>
TITRATABLE ACIDITY:	<i>0.52 g / 100 mL</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>25 months 76% new French oak (24% previously filled French oak)</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Napa Valley (100% estate grown; 100% Stags Leap District)</i>
SUGGESTED RETAIL:	<i>\$115 per bottle</i>
RELEASE DATE:	<i>Spring 2013</i>
CASES:	<i>328</i>

Nicki Pruss
WINEMAKER