

STAG'S LEAP WINE CELLARS

2014 CHASE CREEK CABERNET SAUVIGNON

NAPA VALLEY

This limited-production wine pays tribute to our ongoing efforts to protect and preserve our land and community. Chase Creek runs through our property and is part of a watershed that is crucial to the health of Napa Valley's ecosystem. Our creek restoration work in our estate vineyards has helped to not only create a healthier watershed, but also to help us produce more vibrant, energetic wines.

VINEYARDS AND WINEMAKING

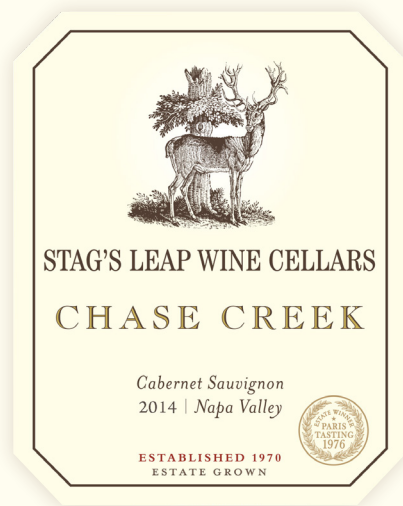
Chase Creek, an offshoot of the Napa River, courses along the western edge of our S.L.V. and FAY vineyards in the Stags Leap District. Over time, erosion diverted the creek from its natural course, and non-native plants took over the creek banks. We replaced these invasive growths with native plants, which attract beneficial insects and pest-fighting raptors, hawks and owls. Bobcats and coyotes roam the riparian corridor adjacent to our vineyards, and we've seen less soil erosion since the restoration—even after flooding in 2006. The wine is primarily from FAY Block 1, which is located right between the FAY Outlook & Visitor Center and Chase Creek, and S.L.V. Block 1B. After fermentation, the wine was aged for 21 months in 70% new oak barrels (56% French, 14% American) and 30% neutral French oak.

VINTAGE


2014 was the third in a string of excellent vintages in Napa Valley. After a bone-dry winter and several years of drought conditions, much needed rain arrived in March that filled the soils with moisture. The rain fell at the perfect time and changed the direction of the growing season. In January, the winery team was strategizing to farm for small canopies, tannic fruit and low yields due to the drought. With the March rains, however, the focus in the vineyards shifted to controlling crop size and managing vine vigor. While 2014 was a warm year, there were no extreme heat events. Daytime highs were average, yet evenings weren't as cool as normal, giving the vines an ideal growing climate. This allowed the grapes varietals to ripen one after another, so grapes were picked and brought into the winery when they were ready. The resulting wines are of extremely high quality with ripe fruit flavors (at lower sugar levels), elegant tannins and great balance.

WINE

The 2014 Chase Creek Cabernet Sauvignon has fruit-driven aromas of dark berries and dried fruit with hints of tea leaf, black olive, white pepper and red licorice. The wine has a soft mouthfeel with a nice balance of fruit and oak as well as a touch of cedar and toasted coconut. Try serving this wine with prosciutto-wrapped pork tenderloin or grilled bone-in pork chops with sautéed wild mushrooms.



HARVEST:	October 1, 2014
ALCOHOL:	14.5%
pH:	3.78
TITRATABLE ACIDITY:	0.53 g/100ml
FERMENTATION:	100% stainless steel tank
BARREL AGING:	21 months, 70% new oak (56% French, 14% American), 30% neutral French oak
BLEND:	100% Cabernet Sauvignon (100% estate grown)
APPELLATION:	Stags Leap District, Napa Valley
CASES PRODUCED:	780 cases
SUGGESTED RETAIL:	\$135 per bottle
RELEASE DATE:	December 2018


Marcus Notaro
WINEMAKER