

STAG'S LEAP WINE CELLARS

2014 FAY CABERNET SAUVIGNON

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

VINEYARD & WINEMAKING

FAY vineyard remains one of the great Napa Valley vineyards, producing fruit with an abundance of supple red and black berry character, voluptuous perfume and a luscious, fine-grained texture. Almost three quarters of the Cabernet Sauvignon for the 2014 blend comes from blocks in the lower and middle sections of the FAY vineyard, which give the wine its classic red-fruit tones and aromatic top notes. The balance was sourced from the upper section (eastern blocks) of FAY, which tends to be more powerful and lends structure to the wine. When the various lots are blended and aged in French oak barrels, the resulting wine gives us the classic expression that is a hallmark of our estate-grown Cabernet Sauvignon, "an iron fist in a velvet glove."

With this vintage, Winemaker Marcus Notaro used careful barrel selection to marry the unique characters of FAY vineyard to the barrel type and toast level to further enhance the fruit in the wine.

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 grape varieties 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 FAY Cabernet Sauvignon has a fragrant nose of ripe blackberry and raspberry along with notes of sweet fig, cinnamon and violet. The palate is elegant with silky tannins and a core of rich fruit with a hint of crème brûlée. The wine finishes with a lingering berry pie character. Try pairing this estate-grown Cabernet with prosciutto-wrapped pork tenderloin, roast chicken with fresh herbs, or hearty pasta.



HARVEST DATES:	<i>Sept. 16 – Oct. 14, 2014</i>
ALCOHOL:	<i>14.5%</i>
PH:	<i>3.79</i>
TITRATABLE ACIDITY:	<i>0.53 g / 100 mL</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>21 months 90% new French oak</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Stags Leap District, Napa Valley (100% estate)</i>
RELEASE DATE:	<i>May 2017</i>

MARCUS NOTARO
WINEMAKER