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 our winemaker bottles special wines to highlight select parcels from these estate vineyards, exclusively for wine club members. 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

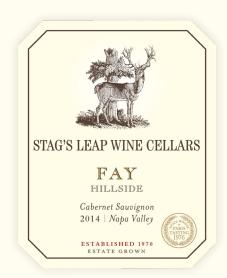
There are 26 main Cabernet Sauvignon blocks within the FAY vineyard. The majority of the grapes for this bottling are from the "Upper" FAY blocks (10A & 10B, 12A & C and 8C) on the hillside, closest to the Palisades and its volcanic soils. We call these the "power blocks" as they are the backbone of the FAY vineyard. The small berries and small clusters give the wine intense flavors, deep saturation and great grip. After fermentation, the lots were aged for 21 months in 100% new French oak barrels.

VINTAGE

2014 was the third in a string of excellent vintages in Napa Valley. After a bonedry 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 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

This Cabernet Sauvignon is fruit-driven with a mix of dark fruit, dried fruit and black cherry and raspberry along with hints of hazelnut, salted caramel and violet. The palate is rich and dense with a core of fruit that leads to a lingering finish with hints of dark cherry and fudge.



HARVEST DATES: September 12-17, 2014

ALCOHOL: 14.1%

рН: 3.52

0.57 g / 100 mL TA:

FERMENTATION: 100% stainless steel tank

MALOLACTIC FERMENTATION:

100%

BARREL AGING: 21 months

100% new French oak

100% Cabernet BLEND:

Sauvignon

APPELLATION: Stags Leap District,

> Napa Valley (100% estate)

SUGGESTED RETAIL

UPON RELEASE: \$155 per bottle

October 2018 RELEASE DATE:

CASES PRODUCED: 783

Winemaker