

STAG'S LEAP WINE CELLARS

2015 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

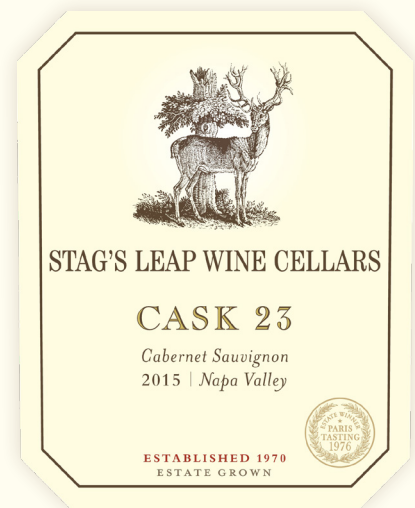
CASK 23 is a tale of two vineyards that come together in a harmonious blend. For the 2015 offering, 58% of the fruit is from S.L.V. (blocks 2A, 2B, 3A, 3B, 4) and 42% from FAY vineyard (blocks 2A, 3A, 7A, 10A, 12A). Specific blocks within these adjoining ranches provide distinct attributes to the wine. 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 21.5 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

Overall, 2015 was a year with lower than usual crop size but with high quality fruit. The growing season was hot and dry and harvest started and ended early. A very warm and relatively dry winter led to early bud break but, conversely, temperatures were abnormally low during the bloom period in May. During this extended bloom, there were two small rain events that resulted in a high incidence of 'shatter,' reducing tonnage. While it was a challenging vintage, by continually adjusting to the challenges and employing best practices, the grapes brought into the winery were of high quality.

WINE

The 2015 CASK 23 combines the signature perfume notes of FAY vineyard with the structure and minerality of S.L.V. The wine has complex aromas of dark fruits, dried figs, violets, hazelnuts and cocoa. Rich and opulent on the palate, this Cabernet Sauvignon has polished tannins and a very long finish packed with mixed berries, black fruits and a touch of spice. Enjoy this CASK 23 with fennel-spiced lamb chops, rosemary roasted chicken or duck with new potatoes or creamy risotto with truffles.



HARVEST DATES:	<i>Sept. 8 – 17, 2015</i>
ALCOHOL:	<i>14.5%</i>
PH:	<i>3.83</i>
TA:	<i>0.54 g / 100 mL</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>21.5 months 100% new French oak</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Stags Leap District, Napa Valley (100% estate)</i>
RELEASE DATE:	<i>May 2018</i>
CASES PRODUCED:	<i>3,000</i>

MARCUS NOTARO
WINEMAKER