

STAG'S LEAP WINE CELLARS

2015 HEART OF 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. The first vintage of a single vineyard FAY Cabernet Sauvignon was 1990 and the 2015 FAY marks 25 Years of FAY.

VINEYARD & WINEMAKING

Winemaker Marcus Notaro crafted this wine to demonstrate the special characteristics of a specific section of FAY Vineyard. Hailing from the center, or heart, of the vineyard, the HEART of FAY Cabernet Sauvignon embodies the confluence of this wonderfully complex vineyard. We sourced fruit from Blocks 5 and 6 for this vibrant, yet elegant, wine. The HEART of FAY is 100% Cabernet Sauvignon with cherry and dark berry flavors and a round, supple finish. These blocks have the lushest tannins and pronounced red berry and cherry aromas (versus more dried herb/tea leaf notes in Chase Creek, and darker fruit and more tannins from the Hillside). These blocks often form the base for the FAY Cabernet Sauvignon bottling.

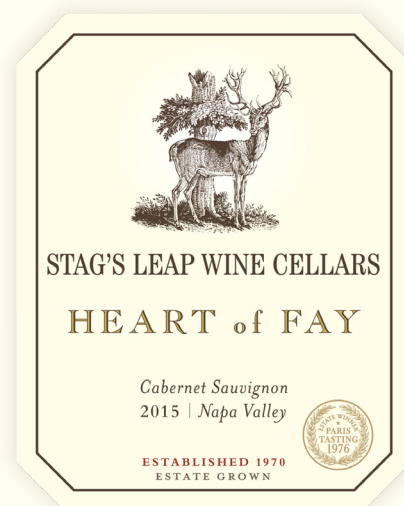
The wine is 100% Cabernet Sauvignon from FAY and was aged for 21.5 months in 100% new French oak barrels.

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

This FAY Cabernet Sauvignon has a bright fruit-driven nose of maraschino cherries and blackberries along with hints of baking spice and coconut. The wine has a polished mouthfeel, with a soft texture and nice fruit flavors. The perfumed finish is long, silky and pleasurable.



HARVEST DATES:	<i>Sept. 18 – 23, 2015</i>
ALCOHOL:	<i>14.5%</i>
PH:	<i>3.63</i>
TA:	<i>0.54 g / 100 mL</i>
FERMENTATION:	<i>100% stainless steel tank</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</i>
SUGGESTED RETAIL UPON RELEASE:	<i>\$155 per bottle</i>
RELEASE DATE:	<i>October 2018</i>
CASES PRODUCED:	<i>841</i>

MARCUS NOTARO
WINEMAKER