

STAG'S LEAP WINE CELLARS

2018 ELIA Rosé

Derived from the Greek word for "olive," symbolizing peace and prosperity, the ELIA Rosé is 100% Cabernet Sauvignon from the iconic FAY Vineyard. 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 the great Napa Valley vineyards, producing fruit with an abundance of supple red and blackberry character, voluptuous perfume and a luscious, fine-grained texture. Made for the first time with the 2015 vintage, Winemaker Marcus Notaro created this special wine so that guests visiting the FAY Outlook & Visitor Center could enjoy it on the patio (especially on a warm summer day).

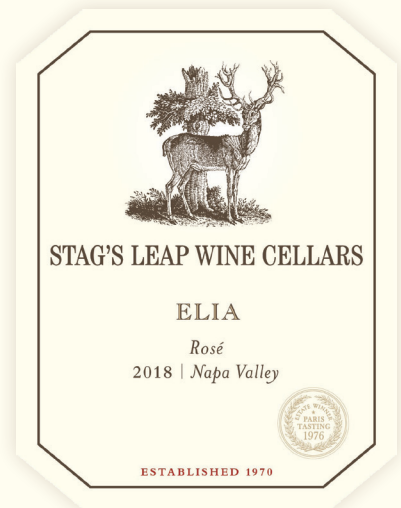
For the 2018 vintage, 85% of the grapes are from FAY blocks 1A and were picked early on September 12 and destemmed/crushed into the press and underwent six hours of skin contact before pressing. The balance of the grapes, from FAY block 2C, were harvested on November 1. The juice was cold fermented in Stainless Steel to preserve the delicate aromas and flavors.

VINTAGE

The 2018 season began with productive, late season rains that translated into strong vine growth throughout the spring. Cool temperatures in late spring resulted in an extended bloom period and very good fruit-set. Except for a hot July, the summer was beautiful with temperatures neither too hot nor too cool – a true Goldilocks zone. Cool temperatures returned in September that slowed ripening and extended hang-time, resulting in very even ripening with great flavors at lower sugar levels. We completed the harvest for our Sauvignon Blanc and Chardonnay – and began picking our red grapes – a good month later than in 2017 (and two weeks later than normal). Overall, this was a year of exceptional fruit quality producing wines with expressive fruit character. White wines have beautiful bright acidity, and reds have a rich yet refined structure and lasting finish.

WINE

This lively wine offers aromas of crushed raspberry, wild strawberry, cherry and a hint of mint and orange blossom. On the palate the wine is bone dry in style with a bright mouthfeel of fruit that leads to raspberry and dried floral notes on the finish.



HARVEST DATE:	<i>September 12 and November 1, 2018</i>
ALCOHOL:	<i>12.5 %</i>
pH:	<i>3.15</i>
TA:	<i>0.65 g/100ml</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>Yes, spontaneous</i>
BARREL AGING:	<i>5.5 months, stainless steel</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Stags Leap District, Napa Valley (100% estate)</i>
RELEASE DATE:	<i>April 2019</i>
CASES PRODUCED:	<i>550 cases</i>
SUGGESTED RETAIL:	<i>\$44 per bottle</i>

MARCUS NOTARO
WINEMAKER