

STAG'S LEAP WINE CELLARS

2019 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 2019 offering, 52% of the fruit is from S.L.V. (blocks 2B, 2A, 3B) and 48% from FAY Vineyard (blocks 10A, 2A, 3A, 7, 12A, 9). 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.

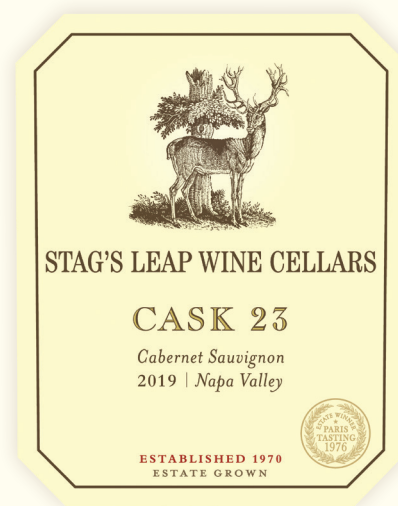
After malolactic fermentation, the lees were stirred daily for several months to add richness to the wine. Each lot was vinified and aged separately for the first year allowing the characteristics of each block to develop, while adding subtle spice notes. In the second year of aging, the lots were blended together to let the flavors harmonize, becoming one in CASK 23. Overall, the wine was aged in small new French oak barrels for 21 months. The wine was bottled without filtration.

VINTAGE

Spring in Napa Valley was wet with significant rain that increased canopy growth and caused some shatter during bloom in the vineyards. Our vineyard team worked diligently to balance canopies and fruit load, and to expose the fruit to the sun at the right time. Following this wet and cool start to the year that resulted in a lot of vigor, the summer gave way to near ideal growing conditions. Like 2018, a long growing season allowed for grapes to reach optimal ripeness. Yields were less than 2018 and harvest was later than usual. The main challenge this harvest was powering wineries with generators, as the power company shut off electricity to mitigate any potential fires due to high winds. Fires in upper Sonoma did not affect northern Napa Valley vineyards, and winds kept smoke out of the valley. Overall quality is quite high. Whites are aromatic and crisp, and Cabernet has beautiful dark fruit aromas, nice complexity, and more richness than 2018.

WINE

The 2019 CASK 23 combines the signature perfume notes of FAY vineyard with the structure and dark fruit of S.L.V. Fragrant and fresh aromas of red and black currant, black tea, anise and nutmeg fill the nose. The wine has a vibrant mouthfeel with savory and velvety tannins along with blackberry and currant flavors. This is an elegant, flavorful vintage of CASK 23 with integrated oak, refined tannins and a lasting aftertaste. Enjoy this CASK 23 with Red Wine and Porcini Braised Short Ribs with Polenta, Honey and Calabrian Chile Pork Chops with Roasted Apples, or Truffled Goat Cheese Risotto with Prosciutto, Arugula, and Aged Balsamic.



HARVEST DATES:	<i>Sept. 30 – Oct. 22, 2019</i>
ALCOHOL:	<i>14.8%</i>
PH:	<i>3.83</i>
TA:	<i>0.54 g / 100 mL</i>
FERMENTATION:	<i>11% in French oak barrels (heads removed)</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>21 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>September 2022</i>
CASES PRODUCED:	<i>2,400</i>

MARCUS NOTARO
WINEMAKER