

STAG'S LEAP WINE CELLARS

2004 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, richness, and elegance. Over the years, CASK 23 has become one of the most highly regarded and collected wines worldwide.

VINEYARDS & WINEMAKING

Much of S.L.V. has been replanted, but the vines in Block 4 from the original planting in 1972 still stand, and they continue to produce fruit of exquisite character. Over the years, we've identified other blocks and sub-blocks of our estate vineyards that consistently yield fruit of exceptional quality, but the choice of which grapes go into CASK 23 is far from automatic. We pick and vinify in small lots, then carefully monitor each lot's development to determine which ones live up to their full potential.

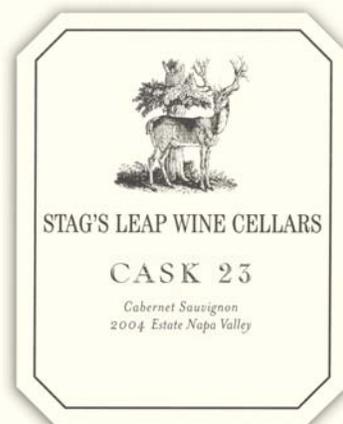
The fruit from S.L.V., with its volcanic soils, contribute complex structure, concentration, and spicy intensity, while the alluvial soils of FAY yield fruit with lush perfume and rich berry flavors. When blended together, the intense "fire"-like qualities of S.L.V. and the supple, "water"-like characteristics of FAY create a wine of classic elegance, structure, and age-ability.

VINTAGE

The 2004 vintage was a good year in terms of climate, crop level, and potential wine quality. The vines broke dormancy early, with bud break coming in late February, approximately 15 days early. A warm, dry spring followed, marked by some record high temperatures in March which set the stage for an early harvest. However, summer ensued with cool, foggy mornings and warm, mild afternoons which allowed sugar levels, flavors, and acidity to come into balance.

WINE

Still in its youth, this wine reveals extraordinary depth and finesse beginning with rich cassis and blackberry aromas that are warmly blanketed in notes of toffee and vanilla. Savory aromas of rosemary, truffles, and cocoa powder reward those who linger over the bouquet. Take a sip, and discover a core of dark berry, cassis, and cherry fruit flavors amid notes of vanilla, dark chocolate, and espresso. Silky, supple tannins carry this wine into a long, fruity and gratifying finish. Enjoy it with a prime rib roast with Cabernet jus or with venison chops with blackberry compote.



HARVEST DATES:	<i>Aug. 31 – Sept. 21</i>
ALCOHOL:	14.3%
PH:	3.73
TITRATABLE ACIDITY:	0.60g/100ml
BARREL AGING:	24 months 85% new French oak
BLEND:	99% Cabernet Sauvignon 1% Petit Verdot
APPELLATION:	Stags Leap District, Napa Valley
RELEASE DATE:	November 2007
SUGGESTED RETAIL:	\$175 per bottle

A handwritten signature in cursive script that reads "Nicki Pruss".

Nicki Pruss
Winemaker