



## STAG'S LEAP WINE CELLARS 2002 FAY CABERNET SAUVIGNON

**Vineyards** ~ FAY was originally planted to Cabernet Sauvignon in 1961, the introduction of the varietal to the area now designated as the Stags Leap District. When we acquired the property from Nathan Fay in 1986 many of the vines were therefore over a quarter-century old. The replanting of most of this historic vineyard was completed in the mid-1990s, and those vines are now in their prime, producing an abundance of excellent fruit with the rich flavor and elegant texture that have always characterized FAY Cabernet. But the old vines of Block 8—planted by Fay in 1973 and a source of expressive fruit that is a key component of CASK 23—were not removed until after the 2002 harvest. The 2002 vintage is therefore one of the last to include fruit from the “original” Block 8.

**Vintage** ~ Early summer heat on the heels of a cool spring accelerated vine development after a delayed bud break and flowering. A repeat of the pattern occurred with almost autumnal conditions in August followed by one of the sunniest, warmest Septembers in recent memory. During the harvest of 2002, we continued to pick selectively in our search for the perfect fruit. This was a vintage that highlighted the benefits of our careful vineyard management practices.

**Wine** ~ A gorgeous deep garnet red, the 2002 FAY Cabernet Sauvignon exhibits an intense perfume of dark red fruit, lavender, violets and a hint of butterscotch. Concentrated flavors of lush red plum, black cherries, licorice, and subtle forest floor are accented by sweet oak and a ribbon of vanilla. It is beautifully balanced, with a soft entry, expansive fruit flavors and a long, flavorful finish. With its mouthwatering aromas, luscious flavors and supple texture, the 2002 FAY would pair beautifully with seared Magret duck breasts with pan roasted fingerling potatoes and a wild mushroom ragout.

**Harvest Dates** – September 5-28

**Alcohol** – 13.8%

**pH** – 3.64

**Titrateable Acidity** – 0.59g/100ml

**Blend** – 95.16% Cabernet Sauvignon,  
3.87% Merlot, 0.97% Petit Verdot

**Appellation** – 100% Stags Leap District

**Barrel Aging** – 23 months in French Oak

**Release Date** – September 1, 2005

**Suggested Retail** – \$80.00 per bottle