



## STAG'S LEAP WINE CELLARS 2001 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 2001 vintage is therefore one of the last to include fruit from the “original” Block 8.

**Vintage** ~ The usual morning fog was absent for the better part of spring, and a few days of very hot weather in May initiated an early, quick bloom. The summer started hot and dry, then turned mild as the fog returned. Warmer weather returned in August as we prepared for harvest, but fortunately fruit acidity remained high as the heat allowed the grapes to attain optimum sugar levels and physiological ripeness. Some rain fell during the last week of September, but light winds and the return of sunshine dried the clusters and harvest resumed after two days.

**Wine** ~ “Smooth” and “luscious” are words this wine evokes again and again. The nose fills with the scents of red currants, lavender, violets, and butterscotch. In the mouth, the wine softens as the flavors—red plums, black cherries, mint, a ribbon of vanilla—expand in the mouth. The tannins are well integrated from the very smooth entry through the silky finish. The 2001 FAY promises to age beautifully, but it will tempt you to pair it now with lavender-crusting file of beef accompanied by a potato galette, or with olive bread dipped in a creamy cheese fondue.

**Harvest Dates** – August 31-October 3

**Harvest Brix** – 24.0° Brix (weighted average)

**Alcohol** – 13.9%

**pH** – 3.72

**Titrateable Acidity** – 0.55g/100ml

**Blend** – 94.83% Cabernet Sauvignon, 3.74% Merlot,  
1.43% Petit Verdot

**Appellation** – 100% Napa Valley

**Barrel Aging** – 21 months in French oak

**Production** – 3,999 cases

**Release Date** – September 1, 2004

**Suggested Retail** – \$75 per bottle