



STAG'S LEAP WINE CELLARS 2001 CASK 23 CABERNET SAUVIGNON

Vineyards ~ CASK 23 is drawn entirely from S. L. V. and FAY our estate vineyards in the Stags Leap District. The exact proportion of the two varies from vintage to vintage, as we strive to create the optimal expression of vintage and terroir. This proprietary bottling is produced only in meritorious years, and 2001 certainly qualified. In the 2001 growing season, Mother Nature seemed to be working alongside us, and just about everything went as smooth as silk throughout the year. S. L.V.'s production was the smallest in many years because of ongoing replanting. However, the fruit was particularly expressive and therefore there is a larger-than-usual proportion of S.L.V. in the blend (63 percent). Set aside a long afternoon or evening to experience how the 2001 CASK 23 unfolds in the glass, revealing a wine of rare beauty.

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 ~ Pouring this wine is like letting a genie out of the bottle: it gets bigger and bigger as the wine's depth and breadth gradually reveal themselves. In the nose, you'll notice berries, rosemary, and cardamom, while the palate fills with bright and creamy flavors of black plum, black olive, truffle, even a hint of chocolate-covered cherry. The smooth, very approachable entry reveals a luscious core of fruit down the center, while additional flavors fan out as the wine evolves in the mouth. The very long finish resonates like beautiful music—this wine just doesn't stop! The 2001 CASK 23 promises to age exceedingly well, but enjoy it now with well-aged prime rib, bacon-wrapped quail, or a selection of artisan cheeses (rich Stilton, Gorgonzola, Morbier) accompanied by a spoonful of fig compote.

Harvest Dates – August 31-October 3

Harvest Brix – 24.3° Brix (weighted average)

Alcohol – 14.2%

pH – 3.74

Titrateable Acidity – 0.55g/100ml

Blend – 95.9% Cabernet Sauvignon, 3.8% Merlot

0.3% Petit Verdot

Appellation – 100% Napa Valley

Barrel Aging – 21 months in French oak

Production – 2,183 cases

Release Date – September 1, 2004

Suggested Retail – \$150 per bottle