

# STAG'S LEAP WINE CELLARS

## 2007 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

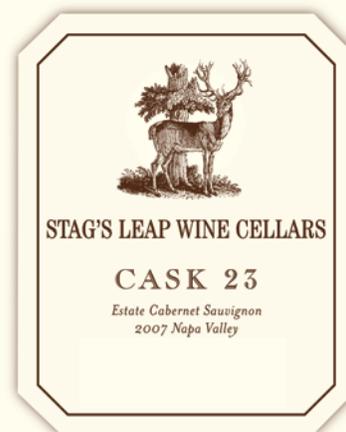
CASK 23 is a tale of two vineyards. Sixty-nine percent of the grapes that went into it were grown in our S.L.V. vineyard, the remainder in the FAY vineyard. Specific blocks within these adjoining ranches provide the color palette for our painting: vines planted in volcanic soils on the eastern hillsides 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 and perfumed aromatics. Each lot was vinified and aged separately in small French oak barrels for 24 months, allowing the characteristics of each block to develop, while adding subtle notes of spice and caramel. In the latter stages of aging, the lots were blended, becoming one in CASK 23.

### VINTAGE

In contrast to the very wet start of the previous vintage, 2007 began very dry, with about 60% of normal rainfall. Then, an unusually warm spring sped up vine growth for an early bud break and bloom. This was followed by a relatively cool summer, with notably fewer days above 90°. The dry season resulted in smaller berries with good color, flavor concentration and acid structure. The vintage was also distinguished by its surprisingly civilized pace during harvest. If you asked winemaker Nicki Pruss or vineyard manager Kirk Grace about the 2007 harvest, they might say, "Which one?" That's because the harvest had two distinct phases, weeks apart: before and after the intense heat spike of late August/early September. The respite in between was appreciated by all.

### WINE

Our Cabernet Sauvignons from 2007 are remarkably fruit-forward and generous in their youth, yet remain true to the house style, with refinement, elegance and long cellaring potential. The 2007 CASK 23 offers continuously unfolding aromas of violets, cassis, whole and crushed blackberries, oak spice, dark cocoa, cedar and subtle cigar box. It's intense, yet still vibrant and fresh, with concentrated flavors which build through the finish and linger after each sip. Silky texture and refined tannins complete the portrait. Serve CASK 23 with braised beef cheeks or crown roast of lamb.



**HARVEST DATES:** Sept. 1 – Sept. 30, 2007

**ALCOHOL:** 14.5%

**pH:** 3.66

**TITRATABLE ACIDITY:** 0.56g/100ml

**BARREL AGING:** 24 months  
88% new French oak  
12% previously filled  
French oak

**BLEND:** 100% Cabernet Sauvignon

**APPELLATION:** Napa Valley (100% estate)

**RELEASE DATE:** Fall 2010

**SUGGESTED RETAIL:** \$195 per bottle

Nicki Pruss  
Winemaker