

STAG'S LEAP WINE CELLARS

2008 FAY CABERNET SAUVIGNON

The FAY vineyard is where the story of Stag's Leap Wine Cellars began. Established by pioneering grape grower Nathan Fay in 1961, it was the first planting of Cabernet Sauvignon in what is now the Stags Leap District. At the time, conventional wisdom maintained that the area was too cold for Cabernet Sauvignon. But tasting Nathan Fay's homemade Cabernet in 1969 was a defining moment for the founder of Stag's Leap Wine Cellars. Here was land capable of producing a wine that could rival the best in the world. Soon after, an adjoining ranch was purchased, now known as S.L.V.. And, in 1986, the winery purchased Nathan Fay's vineyard and named it FAY in his honor.

VINEYARDS & WINEMAKING

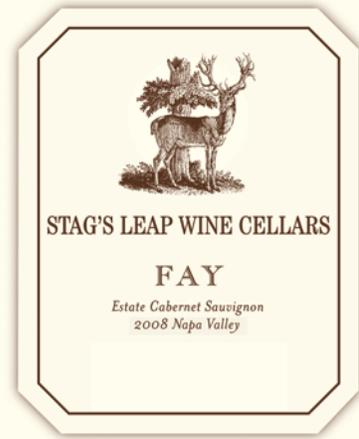
This Cabernet Sauvignon comes largely from blocks on the lower and middle sections of the FAY vineyard, which give the wine its classic red-fruit tones and aromatic top notes. About 20% of the blend is sourced from the eastern blocks of FAY, which tend to be more powerful and lend structure to the wine. When the various lots are blended and aged in French oak barrels, the resulting wine gives us the classic expression that is a hallmark of our estate-grown Cabernet Sauvignon, "an iron fist in a velvet glove."

VINTAGE

The 2008 growing season was like a scary movie with a happy ending. A hard frost in April and a heat spike in May during bloom greatly reduced vineyard yields. The frost – the worst in the memories of many Napa Valley vintners – had us up for 22-plus nights, monitoring our frost protection needs. Another heat spike in the first week of September caused concern, yet Mother Nature provided a reprieve and gave us a cool, calm harvest the rest of the way. Although yields were lower than normal due to poor bloom and set, the concentration and flavor development in the grapes was outstanding, and we made beautiful wines despite the challenges.

WINE

The 2008 FAY offers sweet floral aromas along with the signature bright cherry note of the vineyard. Red plum and black cherry flavors combine with hints of vanilla, forest floor, and spice on the palate. The wine has great fruit concentration and fine grained tannins that lead to a long, plum-spiced finish. Enjoy with couscous with dried cherries, mushrooms and scallions or pair with roasted duck with a cherry demi-glace.



HARVEST DATES: Sept. 4 – Oct. 7, 2008

ALCOHOL: 14.5%

pH: 3.67

TITRATABLE ACIDITY: 0.59g/100ml

FERMENTATION: 100% stainless steel tank

MALOLACTIC FERMENTATION: 100%

BARREL AGING: 18 months
81% new French oak
19% previously filled French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Napa Valley (100% estate)

RELEASE DATE: Fall 2011

SUGGESTED RETAIL: \$95 per bottle

Nicki Pruss
Winemaker