

STAG'S LEAP WINE CELLARS

2010 FAY CABERNET SAUVIGNON

The FAY vineyard is where the Stag's Leap Wine Cellars story 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. Within a year an adjoining ranch, now known as S.L.V., was purchased. And, in 1986, the winery purchased Nathan Fay's vineyard and named it FAY in his honor.

VINEYARDS & WINEMAKING

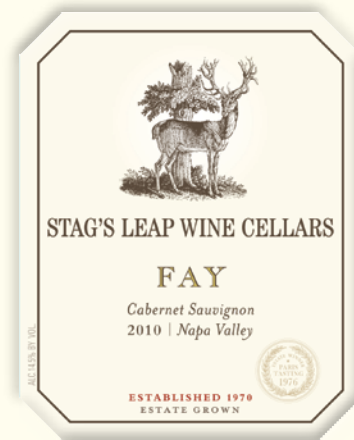
FAY vineyard remains one the great Napa Valley vineyards, producing fruit with an abundance of supple red and blackberry character, voluptuous perfume and a luscious, fine-grained texture. Nearly 80% of the Cabernet Sauvignon for the 2010 blend comes from blocks in the lower and middle sections of the FAY vineyard, which give the wine its classic red-fruit tones and aromatic top notes. The balance was sourced from the upper section (eastern blocks) of FAY, which tends to be more powerful and lends 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

2010 was a year that proved you should never judge the end by the beginning. It was slow to start, with heavy spring rains and a cool summer. A summer long on sweaters and short on, well, shorts. The "normal" start of the harvest season was delayed by two to three weeks in most vineyards. Mother Nature brought us a heat spell in late August, followed by another which, after a much longer time on the vine than in most years, resulted in a rather compact harvest with white and red grapes coming in from the vineyards in tight succession. The slow grape maturity of the 2010 vintage aptly suited our Stag's Leap Wine Cellars house style, creating wines of elegance with great extraction and fuller flavors.

WINE

This wine opens with vibrant blackberry compote, black cherry and dark chocolate aromas that lead into the signature bright cherry note of the vineyard. The aromas are followed by rich dark berry and plum flavors with enticing hints of French vanilla and sage. On the palate, the wine has a full entry with fine-grained tannins and a smooth texture. Enjoy this estate-grown Cabernet with braised short-ribs with grilled polenta or roast chicken with tarragon and sage.



HARVEST DATES: Oct. 2 – Oct. 18, 2010

ALCOHOL: 14.5%

pH: 3.74

TITRATABLE ACIDITY: 0.56g/100ml

FERMENTATION: 100% stainless steel tank

MALOLACTIC FERMENTATION: 100%

BARREL AGING: 19 months
89% new French oak
11% previously filled French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Napa Valley (100% estate)

RELEASE DATE: Fall 2013

SUGGESTED RETAIL: \$110 per bottle