

STAG'S LEAP WINE CELLARS

2011 FAY FIFTY CABERNET SAUVIGNON

This special bottling commemorates the 50 Year Anniversary of the 1961 planting of the FAY vineyard by pioneering grape grower Nathan Fay. The vineyard was the first planting of Cabernet Sauvignon in what is now the Stags Leap District. At the time, conventional wisdom held 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

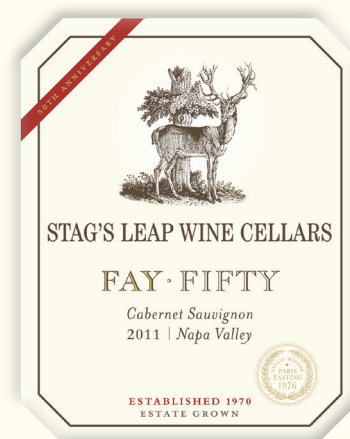
FAY vineyard remains one the great Napa Valley vineyards, producing fruit with an abundance of supple red and black berry character, voluptuous perfume and a luscious, fine-grained texture. Grapes for this bottling were carefully selected from select blocks throughout FAY Vineyard to show-off the best of FAY. The majority of the fruit came from blocks near FAY House (where Nathan Fay once called home) in the lower section of the vineyard. The blend also includes grapes from old vines in FAY Block 4, a very distinct block, which was pulled out in 2012 to be replanted. The lots chosen for this wine were blended and aged for 20 months in 100% new French oak barrels.

VINTAGE

The 2011 vintage was a cool, wet and late vintage. The cool, wet weather pattern extended from winter through the spring until about mid-June. Many vines experienced a delayed bud-break and the unusually wet spring disrupted bloom, resulting in lower fruit set in some vineyards. The summer was mild and without the normal extended heat spikes providing a cool, slow glide into harvest. This was a year where it was very important to do timely "detail" work in the vineyards to open up the vine's canopy. This allowed for light, air and warmth to penetrate the fruit zone and aimed the fruit in the direction of ripeness. At harvest the importance of cluster selection, both in the vineyard and at the winery, could not be overlooked. Despite the lighter crop and overall weather pattern in 2011, the signature Stag's Leap Wine Cellars style of balance, elegance and restraint shines through in this wine.

WINE

This commemorative wine showcases the signature fruit and floral notes of FAY vineyard. Vibrant aromas of violets, dark berry and dried cherry notes meld with hints of coffee on the nose and lead to a smooth entry. On the palate the wine has great texture with more structured tannins than the 2011 FAY Cabernet Sauvignon, and notes of blueberry, dark chocolate and clove. The wine finishes with a note of sweet vanilla and nutmeg. Enjoy this 2011 FAY FIFTY with classic slow-roasted prime rib with thyme au jus.



HARVEST DATES: Oct. 19 – 28, 2011

ALCOHOL: 13.5%

pH: 3.58

TITRATABLE ACIDITY: 0.56 g/100ml

FERMENTATION: 100% stainless steel tank

MALOLACTIC FERMENTATION: 100%

BARREL AGING: 20 months
100% new French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Napa Valley (100% estate)

RELEASE DATE: September 2014

SUGGESTED RETAIL: \$125 per bottle