

STAG'S LEAP WINE CELLARS

2012 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 and richness balanced by restraint. Over the years, CASK 23 has become one of the most highly regarded and collected wines worldwide.

VINEYARDS & WINEMAKING

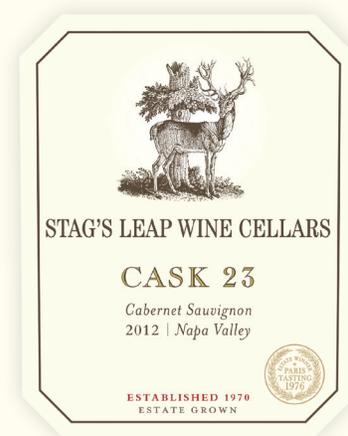
CASK 23 is a tale of two vineyards that come together in a harmonious blend. For the 2012 offering, the contribution of fruit from our FAY and S.L.V. vineyards was equal. Specific blocks within these adjoining ranches provide distinct attributes to the wine. Vines planted in volcanic soils on the eastern 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, a supple mid-palate and perfumed aromatics. Each lot was vinified and aged separately in small French oak barrels for 21 months, allowing the characteristics of each block to develop, while adding subtle spice notes. In the latter stages of aging the lots were blended, becoming one in CASK 23.

VINTAGE

2012 was a textbook vintage for the Napa Valley, producing exceptional fruit. A mild winter ended with enough rainfall to allow good moisture in the soil. The mild spring transitioned into a mild summer. With the exception of one heat event in early July, summer temperatures were perfect with daytime highs almost always in the upper 80s and nighttime lows in the upper 40s. In mid-July the valley began predicting a larger than average harvest. But it was a grower's dream as fruit achieved that elegant intersection of flavor and quantity. Fruit matured with deep concentrated flavor and soft tannins. Without extreme heat or rain we found ourselves able to "cherry pick" vineyard blocks as they achieved maximum flavor. The rain held off almost until the very end of harvest and even then it was only an exclamation mark on a remarkable vintage.

WINE

The 2012 CASK 23 combines the signature perfume notes of FAY vineyard with the structure and minerality of S.L.V. The wine opens with pleasing aromas of black cherry, dark plum, espresso and spice. The wine has a rich, ripe fruit entry that leads to a concentrated core of dark fruit (plum, black cherry, dried currant). The palate is expansive, coating the whole mouth with rich fruit, full and sweet tannins and lingering flavors mocha and black tea. Serve CASK 23 with grilled New York steak, prime rib with au jus, or black pepper-crusted Ahi tuna steaks.



HARVEST DATES: Sept. 25 – Oct. 20, 2012

ALCOHOL: 14.5%

pH: 3.68

TITRATABLE ACIDITY: 0.54 g/100ml

FERMENTATION: 100% stainless steel tank

MALOLACTIC FERMENTATION: 100%

BARREL AGING: 21 months
95% new French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Stags Leap District, Napa Valley (100% estate)

RELEASE DATE: May 2015

SUGGESTED RETAIL: \$245 per bottle