

STAG'S LEAP WINE CELLARS

2013 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 2013 offering, 45% of the fruit is from S.L.V. (blocks 2B, 3B, 2A, 4) and 55% from FAY (blocks 8C, 3B, 2A, 5A, 7A). 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.

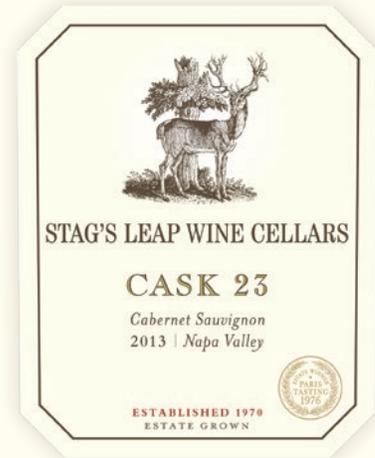
VINTAGE

The 2013 harvest was Winemaker Marcus Notaro's first at Stag's Leap Wine Cellars. He describes the vintage as a winemaker's dream. "I couldn't have picked a better vintage to start with," he said. "This was one of the most even vintages I've ever experienced, giving ultimate quality and uniform ripeness."

A dry winter and spring were followed by warm weather in May/June that turned to moderate, if not cool, temperatures in July/August. The grapes colored up quickly and evenly; a nice sign that the grapes would finish off ripening in a uniform manner. A four-day heat spike in early September hastened ripening of some grapes, but there was an immediate return to moderate conditions and near perfect weather for the rest of September and early October. The varieties ripened one after another and the blocks ripened evenly. This allowed the fruit to be picked at the right time for each block and gave ample time in the winery to bring out the best characters for each lot. Tannins are ripe and soft and the wines are full of fruit.

WINE

The 2013 CASK 23 combines the signature perfume notes of FAY vineyard with the structure and minerality of S.L.V. Aromas of black cherry, cola, currant and ripe figs begin the nose of this rich and opulent Cabernet Sauvignon. The palate is full of black fruit (black plum and black cherry) and blueberry flavors that lead to an intense, lingering finish with a touch of cocoa. Enjoy this CASK 23 with grilled New York steak, prime rib with jus, or black pepper-crusted Ahi tuna steaks.



HARVEST DATES:	<i>Sept. 13 – Oct. 9, 2013</i>
ALCOHOL:	<i>14.5%</i>
PH:	<i>3.77</i>
TITRATABLE ACIDITY:	<i>0.53 g / 100 mL</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>21 months 100% new French oak</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Napa Valley (100% estate grown; 100% Stags Leap District)</i>
SUGGESTED RETAIL UPON RELEASE:	<i>\$260 per bottle</i>
RELEASE DATE:	<i>May 2016</i>
MARCUS NOTARO WINEMAKER	