

STAG'S LEAP WINE CELLARS

2014 HEART OF FAY

VINEYARDS & WINEMAKING

Winemaker Marcus Notaro crafted this wine to demonstrate the special characteristics of a specific section of FAY Vineyard. The heart of the FAY Vineyard (particularly blocks 5 & 6) produce wines that have the lushest tannins and pronounced red berry and cherry aromas (versus more dried herb/tea leaf notes in Chase Creek, and darker fruit and more tannins from the Hillside). These blocks often form the base for the FAY Cabernet Sauvignon bottling.

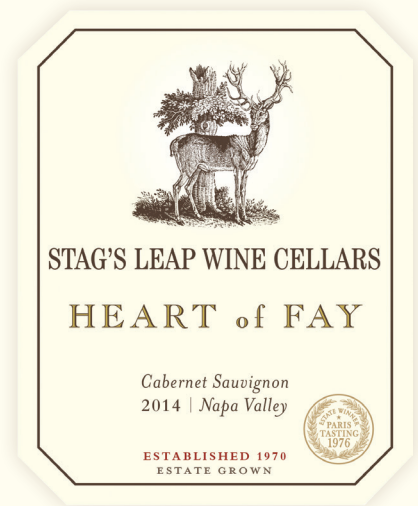
The wine is 100% Cabernet Sauvignon from FAY Vineyard (98%) and S.L.V. (2%) and was aged for 21 months in 82% new French oak barrels.

VINTAGE

2014 was the third in a string of excellent vintages in Napa Valley. After a bone-dry winter and several years of drought conditions, much needed rain arrived in March that filled the soils with moisture. The rain fell at the perfect time and changed the direction of the growing season. In January, the winery team was strategizing to farm for small canopies, tannic fruit and low yields due to the drought. With the March rains, however, the focus in the vineyards shifted to controlling crop size and managing vine vigor. While 2014 was a warm year, there were no extreme heat events. Daytime highs were average yet evenings weren't as cool as normal, giving the vines an ideal growing climate. This allowed the grape varieties to ripen one after another, so grapes were picked and brought into the winery when they were ready. The resulting wines are of extremely high quality with ripe fruit flavors (at lower sugar levels), elegant tannins and great balance.

WINE

On the nose, this FAY Cabernet Sauvignon is generous and giving with aromas of violet, cherry cola, ripe cherry and blackberry. The wine has a very silky texture that coats the mouth with fruit and leads to a smooth and lingering finish loaded with cherry and berry flavors.



HARVEST:	<i>September 17 to October 13, 2014</i>
pH:	<i>3.68</i>
TITRATABLE ACIDITY	<i>0.51 g/100ml</i>
BARREL AGING:	<i>21 months in 82% new French oak</i>
BLEND:	<i>100% Cabernet Sauvignon (98% FAY; 2% S.L.V.)</i>
APPELLATION:	<i>Stags Leap District, Napa Valley</i>
CASES PRODUCED:	<i>792 cases</i>
SUGGESTED RETAIL:	<i>\$145 per bottle</i>
RELEASE DATE:	<i>May 2017</i>