

STAG'S LEAP WINE CELLARS

2015 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 cool 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. The first vintage of a single vineyard FAY Cabernet Sauvignon was 1990 and the 2015 FAY marks 25 Years of FAY.

VINEYARD & 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. Almost three quarters of the Cabernet Sauvignon for the 2015 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."

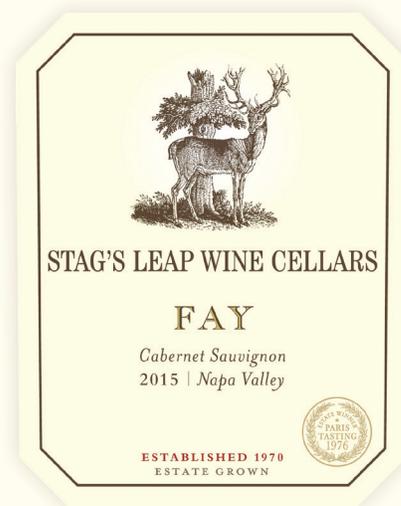
With this vintage, Winemaker Marcus Notaro used careful barrel selection to marry the unique characters of FAY vineyard to the barrel type and toast level to further enhance the fruit in the wine.

VINTAGE

Overall, 2015 was a year with lower than usual crop size but with high quality fruit. The growing season was hot and dry and harvest started and ended early. A very warm and relatively dry winter led to early bud break but, conversely, temperatures were abnormally low during the bloom period in May. During this extended bloom, there were two small rain events that resulted in a high incidence of 'shatter,' reducing tonnage. While it was a challenging vintage, by continually adjusting to the challenges and employing best practices, the grapes brought into the winery were of high quality.

WINE

The 2015 FAY Cabernet Sauvignon offers an inviting nose of ripe raspberry, boysenberry and black cherry fruit along with hints of cinnamon and lightly roasted coffee. The palate has a rich core of fruit and silky tannins that lead to a lingering berry pie and baking spice filled finish. Try pairing this estate-grown Cabernet with Swedish meatballs, chicken cacciatore or eggplant parmesan.



HARVEST DATES:	<i>Sept. 8 – 18, 2015</i>
ALCOHOL:	<i>14.5%</i>
PH:	<i>3.78</i>
TA:	<i>0.51 g / 100 mL</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>22 months 89% new French oak</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Stags Leap District, Napa Valley (100% estate)</i>
SUGGESTED RETAIL UPON RELEASE:	<i>\$150 per bottle</i>
RELEASE DATE:	<i>May 2018</i>
CASES PRODUCED:	<i>3,750</i>

MARCUS NOTARO
WINEMAKER