

STAG'S LEAP WINE CELLARS

2016 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 2016 offering, 56% of the fruit is from FAY vineyard (blocks 7A&B, 8C2, 10A, 12A, 3A, 2A) and 44% is from S.L.V. (blocks 3B, 2B, 2A, 4). 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.

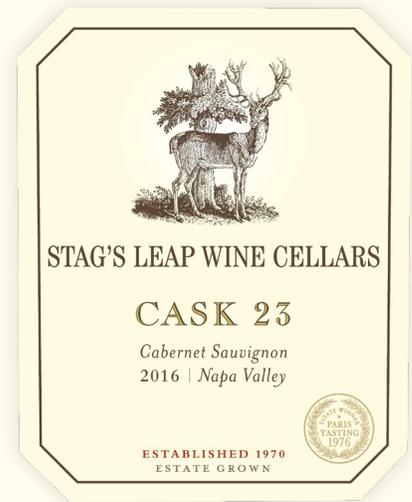
During fermentation, 10% of the wine was fermented in new French Oak barrels with the heads removed. After malolactic fermentation, the lees were stirred daily for several months to add richness to the wine. Each lot was vinified and aged separately for the first year allowing the characteristics of each block to develop, while adding subtle spice notes. In the second year of aging, the lots were blended together to let the flavors harmonize, becoming one in CASK 23. Overall, the wine was aged in small French oak barrels for 20 months.

VINTAGE

Although bud-break in Napa Valley was early in 2016, the season was much cooler than normal. We didn't get the usual high heat in July and August, which provided for a longer hang time for the grapes. Overall, quality was high and particularly at our FAY and S.L.V. estate vineyards. The grapes in FAY and S.L.V. ripened uniformly and while yields were a bit lower than average, the flavors were great, and the tannins were soft and supple. The harvest was smooth and progressed from varietal to varietal with the Sauvignon Blanc coming in first, then the Chardonnay, and time in between to transition to the reds. In late September, we started bringing in Cabernet Sauvignon from across the valley for our ARTEMIS Cabernet Sauvignon and it was interesting that the grapes – all the way from the cooler Coombsville area up to the warmer parts of St. Helena – ripened at the same time. We completed the Cabernet harvest in October.

WINE

The 2016 CASK 23 combines the signature perfume notes of FAY vineyard with the structure and dark fruit of S.L.V. Complex and intriguing, the wine opens with aromas of boysenberry, black cherry, mocha and black licorice. The wine is rich and opulent on the palate with crushed mixed berry and spice flavors that are supported by ample, yet plush, tannins. The wine has great presence and persistence with a finish filled with black currant and violet spice. Enjoy this CASK 23 with coffee-rubbed pork chops, steak au poivre with blackberry demi-glace, or with roasted root vegetable panzanella.



HARVEST DATES:	<i>Sept. 20 – Oct. 11, 2016</i>
ALCOHOL:	<i>14.5%</i>
pH:	<i>3.87</i>
TA:	<i>0.53 g / 100 mL</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>20 months 100% new French oak</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Stags Leap District, Napa Valley (100% estate)</i>
RELEASE DATE:	<i>May 2019</i>
SUGGESTED RETAIL UPON RELEASE:	<i>\$295 per bottle</i>
CASES PRODUCED:	<i>3,174</i>

MARCUS NOTARO
WINEMAKER