

STAG'S LEAP WINE CELLARS

2018 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 2018 offering, 54% of the fruit is from FAY Vineyard (blocks 8C2, 7B, 8C1, 9, 10A) and 46% from S.L.V. (blocks 3B, 2B, 1A). 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.

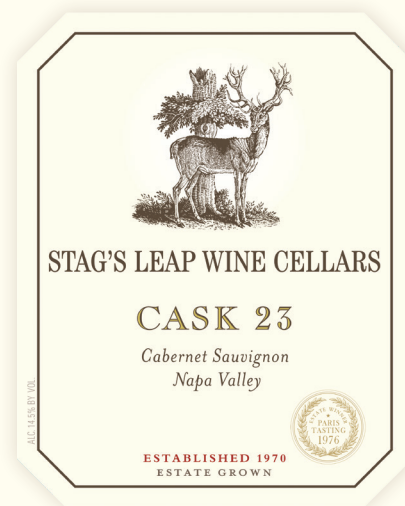
After malolactic fermentation, the lees were stirred daily for several months to add richness to the wine. Each lot was vinified and aged separately for the first year allowing the characteristics of each block to develop, while adding subtle spice notes. In the second year of aging, the lots were blended together to let the flavors harmonize, becoming one in CASK 23. Overall, the wine was aged in small new French oak barrels for 24 months.

VINTAGE

The 2018 season began with productive, late season rains that translated into strong vine growth throughout the spring. Cool temperatures in late spring resulted in an extended bloom period and very good fruit-set. Except for a hot July, the summer was beautiful with temperatures neither too hot nor too cool – a true Goldilocks zone. Cool temperatures returned in September that slowed ripening and extended hang-time, resulting in very even ripening with great flavors at lower sugar levels. We completed the harvest for our Sauvignon Blanc and Chardonnay – and began picking our red grapes – a good month later than in 2017 (and two weeks later than normal). Overall, this was a year of exceptional fruit quality producing wines with expressive fruit character.

WINE

The 2018 CASK 23 combines the signature perfume notes of FAY vineyard with the structure and dark fruit of S.L.V. The wine opens with complex and expressive aromas of dark fruits, currants and figs along with hints of floral spice, sandalwood and wet stone. The wine has a vibrant taste and texture with the winery's classic "Peacock's Tail" that expands in the mouth and leads to a lingering aftertaste and finish. Enjoy this CASK 23 with Chicken Marsala, Grilled Flank Steak with Plum Salsa, or Spiced Duck Breast with Wilted Arugula Risotto.



HARVEST DATES:	<i>Sept. 20 – Oct. 19, 2018</i>
ALCOHOL:	<i>14.5%</i>
PH:	<i>3.64</i>
TA:	<i>0.55 g / 100 mL</i>
FERMENTATION:	<i>10% in French oak barrels (heads removed)</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>24 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 2021</i>
SUGGESTED RETAIL UPON RELEASE:	<i>\$295 per bottle</i>
CASES PRODUCED:	<i>2,550</i>

MARCUS NOTARO
WINEMAKER