

STAG'S LEAP WINE CELLARS

2018 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.

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. The grapes were primarily sourced from Blocks 2C, 3A, 8AB, 3B, 2A, 6 and 2B, which combined, give the wine its classic red-fruit tones and aromatic top notes as well as its structure. 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."

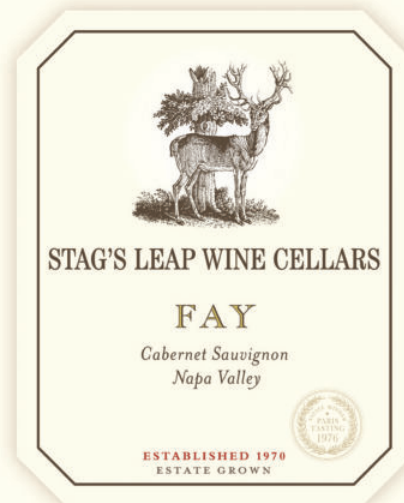
With this vintage, Winemaker Marcus Notaro used careful barrel selection to marry the unique characters of FAY vineyard to the barrel type and toast level to further enhance the fruit in the wine. The wine was aged for 20 months in new French oak.

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 FAY Cabernet Sauvignon offers fragrant aromas of boysenberry, cherry pie, cassis, sweet spice and a touch of gardenia. The wine has a velvety mouthfeel with a well-balanced structure supported by lush polished tannins and flavors of blackberry and blueberry. Try pairing this estate-grown Cabernet with Thai Peanut & Shrimp Salad, Savory Plum Tart with Goat Cheese, or Herb Crusted Lamb Chops with Creamy Polenta.



HARVEST DATES:	<i>Sept. 20 – Nov. 1, 2018</i>
ALCOHOL:	<i>14.5%</i>
pH:	<i>3.59</i>
TA:	<i>0.55 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 2021</i>
SUGGESTED RETAIL UPON RELEASE:	<i>\$150 per bottle</i>
CASES PRODUCED:	<i>3,700</i>

MARCUS NOTARO
WINEMAKER