

STAG'S LEAP WINE CELLARS

2017 CASK 23 CABERNET SAUVIGNON

93-95+
RP

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 2017 offering, 52% of the fruit is from S.L.V. (blocks 3B, 2A) and 48% is from FAY Vineyard (blocks 7A, 7B, 10A, 3A, 5C3, 9, 12A). 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 21 months.

VINTAGE

The 2017 vintage was a memorable one with more than its fair share of historic challenges – but it resulted in very high-quality fruit at lower yields. We started with a wet winter that brought much-needed water after several years of drought. Spring and summer temperatures alternated between unusually cool and unusually hot with a record-breaking heat wave over Labor Day weekend. Just as harvest was reaching its final crescendo, on October 8th tragic wildfires broke out that burned throughout Napa and Sonoma counties. At Stag's Leap Wine Cellars, the Atlas Peak fire burned right down to the edge of the estate vineyards. Thankfully the vineyard served as a giant fire break and the winery was undamaged and our employees were safe. We give a special thank you to the cellar and maintenance teams who demonstrated incredible dedication to wine quality in restoring power to the winery and caring for the fermenting wines under extreme conditions.

WINE

The 2017 CASK 23 combines the signature perfume notes of FAY vineyard with the structure and dark fruit of S.L.V. The wine opens with a rich berry medley and silky, layered aromas of dates, cocoa spice, cassis, black olive, and pomegranate. The palate is full in structure, yet balanced and persistent with a lush texture. Flavors of currant, dark cherry, and spice linger on the finish. Enjoy this CASK 23 with red wine braised Osso Buco & wild mushroom risotto, green olive crusted lamb rack with fennel & couscous or New York steak au poivre with honey & sherry glazed shallots.



HARVEST DATES:	<i>Sept. 7 – Oct. 6, 2017</i>
ALCOHOL:	<i>14.5%</i>
pH:	<i>3.72</i>
TA:	<i>0.54 g / 100 mL</i>
FERMENTATION:	<i>100% stainless steel tank</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>21 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 2020</i>
CASES PRODUCED:	<i>2,500</i>

MARCUS NOTARO
WINEMAKER