

STAG'S LEAP WINE CELLARS

2005 CASK 23 CABERNET SAUVIGNON

CASK 23, made only in exceptional vintages, is usually a blend of the most distinctive fruit from our S.L.V. and FAY estate vineyards. The story of CASK 23 began during the harvest of 1974. Back then, winery founder Warren Winiarski enlisted the help of celebrated winemaker André Tchelistcheff. As they tasted through various lots of new wines from that year, they noticed a distinct character in a lot from the center of Block 4, a character they described as “crushed violets”. It was so appealing that they decided to age this wine separately in a wooden cask, number 23. The wine was still so deliciously distinct after further aging in barrel, Warren decided to bottle it separately and give it a special name—CASK 23.

VINEYARDS & WINEMAKING

Much of S.L.V. has been replanted, but the vines in Block 4 from the original planting in 1972 still stand, and they continue to produce fruit of exquisite character. Over the years, we've identified other blocks and sub-blocks of our estate vineyards that consistently yield fruit of exceptional quality, but the choice of which grapes go into CASK 23 is far from automatic. We pick and vinify in small lots, then carefully monitor each lot's development to determine which ones live up to their full potential.

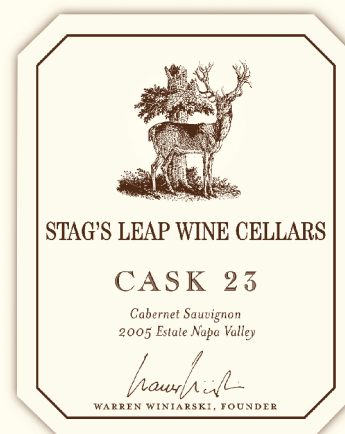
The fruit from S.L.V., with its volcanic soils, contribute complex structure, concentration, and spicy intensity, while the alluvial soils of FAY yield fruit with lush perfume and rich berry flavors. When blended together, the intense “fire”-like qualities of S.L.V. and the supple, “water”-like characteristics of FAY create a wine of classic elegance, structure, and age-ability.

VINTAGE

With its excellent quality and abundant crop size, the 2005 vintage has the potential to be among the best of the decade. Heavy rainfall after bud break and during fruit set made for a nervous start to the growing season. Fortunately, temperatures rose following bloom and remained moderate throughout the summer. The late spring rains and moderate temperatures reduced the need for irrigation, and some of our blocks were dry farmed throughout the season. In September, warmer weather arrived with an Indian summer that provided ideal conditions for the final push to ripeness.

WINE

A classic example of tremendous power and great finesse. The wine presents a symphony of aromas from sweet black fruit to cigar box, from savory spices of clove, allspice and licorice to dried herbs and flowers, even a touch of minerality. This complexity carries over to the palate with flavors that are reminiscent of spiced chutney. The bold flavors are wrapped in a blanket of supple tannins and persist through an extraordinarily long finish. It's a wine sure to enhance any dining experience. Savor it alongside venison chops with blackberry compote, bacon-wrapped quail, or a selection of aged artisan cheeses.



HARVEST DATES: Sept. 26 – Oct. 20

ALCOHOL: 14.5%

pH: 3.67

TITRATABLE ACIDITY: 0.57g/100ml

BARREL AGING: 24 months
58% new French oak

BLEND: 100% Cabernet Sauvignon

APPELLATION: Stags Leap District,
Napa Valley

RELEASE DATE: November 2008

SUGGESTED RETAIL: \$195 per bottle

Nicki Pruss
Winemaker