

# STAG'S LEAP WINE CELLARS

## 2004 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.

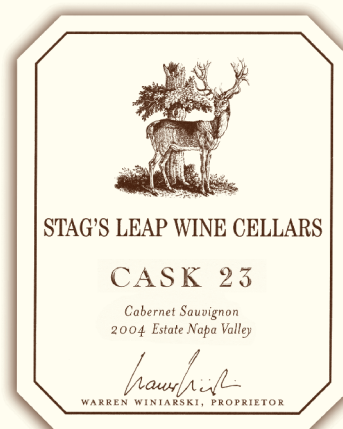
The fruit from S.L.V., with its volcanic soils, contribute complex structure, concentration, and spicy intensity, while the alluvial soils of FAY yield fruit with lush perfume and rich berry flavors. When blended together, the intense "fire"-like qualities of S.L.V. and the supple, "water"-like characteristics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

### VINTAGE

The 2004 vintage was a good year in terms of climate, crop level, and potential wine quality. The vines broke dormancy early, with bud break coming in late February, approximately 15 days early. A warm, dry spring followed, marked by some record high temperatures in March which set the stage for an early harvest. However, summer ensued with cool, foggy mornings and warm, mild afternoons which allowed sugar levels, flavors, and acidity to come into balance.

### WINE

Still in its youth, this wine reveals extraordinary depth and finesse beginning with rich cassis and blackberry aromas that are warmly blanketed in notes of toffee and vanilla. Savory aromas of rosemary, truffles, and cocoa powder reward those who linger over the bouquet. Take a sip, and discover a core of dark berry, cassis, and cherry fruit flavors amid notes of vanilla, dark chocolate, and espresso. Silky, supple tannins carry this wine into a long, fruity and gratifying finish. Enjoy it with a prime rib roast with Cabernet jus or with venison chops with blackberry compote.



**HARVEST DATES:** Aug. 31 – Sept. 21

**ALCOHOL:** 14.3%

**PH:** 3.73

**TITRATABLE ACIDITY:** 0.60g/100ml

**BARREL AGING:** 24 months  
85% new French oak

**BLEND:** 99% Cabernet Sauvignon  
1% Petit Verdot

**APPELLATION:** Stags Leap District,  
Napa Valley

**RELEASE DATE:** November 2007

**SUGGESTED RETAIL:** \$175 per bottle

Warren Winiarski  
Founder

Nicki Pruss  
Winemaker