

STAG'S LEAP WINE CELLARS

2004 FAY CABERNET SAUVIGNON

The FAY vineyard is the land where the story of Stag's Leap Wine Cellars began back in 1969 when Warren Winiarski tasted Nathan Fay's 1968 homemade Cabernet. Warren knew, instantly, that he had found what he was searching for—classic elements of fruit and structure, suppleness and balance. It was a style that Warren refers to as “an iron fist in a velvet glove.” As luck would have it, an adjoining prune orchard was for sale. The Winiarski's purchased the land and planted a vineyard—now known as S.L.V.—and soon after, Stag's Leap Wine Cellars was born.

VINEYARDS & WINEMAKING

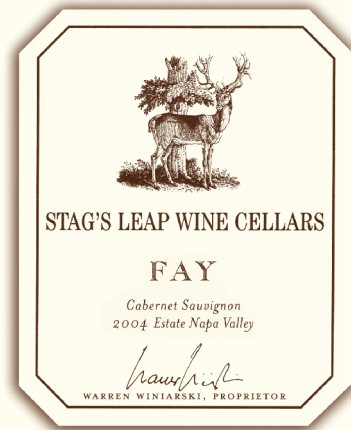
In 1986, Nathan offered to sell his vineyard to the Winiarski family. In his honor, the vineyard was named FAY. By the time we acquired the vineyard, many of the vines were nearly a quarter-century old and nearing the end of their best growing years. We embarked on an ambitious replanting program, experimenting with rootstocks, row orientation, and trellising to attain optimal expression of the terroir. Our replanting efforts are now fully realized and all vineyard blocks are in production. Vineyard blocks on the eastern slope, closest to the Palisades, contribute structural components derived from the volcanic soils there, while the more aromatic components come from the vineyard blocks on the western alluvial upland. When blended together, we achieve the classic expression of “an iron fist in a velvet glove.”

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

A beautiful perfume of violets, dark cherry, and licorice introduce the 2004 FAY Cabernet Sauvignon and lead the way to luscious flavors of plum, chocolate, and candied ginger, with savory notes of sandalwood and tobacco. Soft, juicy tannins and a silky-smooth mouth feel are a hallmark of this wine, rewarding those who enjoy it in its youth as well as those who will enjoy it after many years in the cellar. For a heavenly pairing, try this wine with cinnamon spiced quail, or rosemary leg of lamb.



HARVEST DATES:	<i>Aug. 30 – Sept. 25</i>
ALCOHOL:	<i>13.9%</i>
PH:	<i>3.69</i>
TITRATABLE ACIDITY:	<i>0.60g/100ml</i>
BARREL AGING:	<i>25 months 57% new French oak</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
APPELLATION:	<i>Stags Leap District, Napa Valley</i>
RELEASE DATE:	<i>September 2007</i>
SUGGESTED RETAIL:	<i>\$80 per bottle</i>

A handwritten signature in dark ink that reads "Warren Winiarski".

Warren Winiarski
Founder

A handwritten signature in dark ink that reads "Nicki Pruss".

Nicki Pruss
Winemaker