



STAG'S LEAP WINE CELLARS
2003 FAY
CABERNET SAUVIGNON

The FAY vineyard is the land where the story of Stag's Leap Wine Cellars began back in 1969 with a tasting Nathan Fay's homemade Cabernet—it exhibited classic elements of fruit and structure, suppleness and balance. It was a style coined as “an iron fist in the velvet glove.” As luck would have it, an adjoining prune orchard was for sale and soon after, Stag's Leap Wine Cellars was born.

Vineyards ~ In 1986, Nathan offered to sell his vineyard to us. 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. The 2003 vintage marked a significant milestone in the replanting program for FAY, as new vineyard blocks on the eastern slope, closest to the Palisades, came into production. These blocks proved to be an essential element of the final blend, uniting the structural components most identified with the eastern blocks and the more aromatic components of the blocks on the western alluvial upland.

Vintage ~ The 2003 vintage started out as one of the more challenging in recent memory. High temperatures in early spring, followed by one of the rainiest Aprils in history, disturbed many vines' ability to set fruit. Temperatures stayed low throughout much of the summer, and for a while it appeared that harvest would be much later than normal. Warm weather in September helped bring the grapes to full maturity, resulting in excellent quality of fruit.

Wine ~ Voluptuous and rich, the 2003 FAY Cabernet Sauvignon yields full, expressive notes of red currant, black cherry, and cocoa as well as more subtle impressions of nutmeg, rosemary and vanilla. The savory fruit flavors are beautifully integrated with fine-grained, silky tannins and balanced acidity. The 2003 FAY is enticing in its youth, but was built to age. For a terrific pairing try this wine with an herb crusted beef tenderloin topped with a warm black olive vinaigrette.

Harvest Dates – September 19th- October 27th

Alcohol – 13.7%

Titrateable Acidity – 0.57g/100ml

pH – 3.78

Release Date – September 1, 2006

Blend – 100% Cabernet Sauvignon

Barrel Aging – 27 months in French Oak

Appellation – 100% Stags Leap District,
Napa Valley

Nicki Pruss
Winemaker