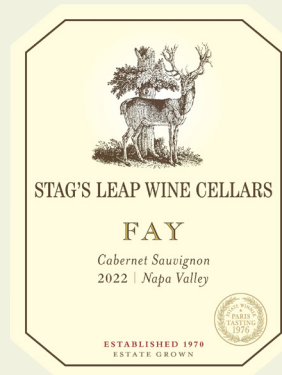




STAG'S LEAP WINE CELLARS

2022 FAY ESTATE CABERNET SAUVIGNON

FAY Vineyard, established by pioneering grape grower Nathan Fay in 1961, was the first planting of Cabernet Sauvignon in what is now the Stags Leap District AVA. Stag's Leap Wine Cellars purchased this historic vineyard from Nathan Fay in 1986, and has made a single vineyard Cabernet Sauvignon from this vineyard since the 1990 vintage.



VINEYARDS & WINEMAKING

FAY Vineyard remains one of the great Napa Valley vineyards, producing fruit with an abundance of supple red and black berry character, voluptuous perfume, and a luscious, fine-grained texture. The grapes were mainly sourced from Blocks 2C, 1A, 4N, 5C, 8AB, and 3A, which combined give the wine its classic red-fruit tones, aromatic top notes, and structure.

VINTAGE

The 2022 vintage was the third year in a row of drought. Following the 2021 harvest, we received a record rainfall of 11.20 inches at the end of October, resulting in saturated soil. The rest of the winter was remarkably dry.

We began the 2022 season with early mowing and tillage to conserve as much soil moisture as possible. There was an unusual hail/rainstorm at bloom that reduced yields in some vineyards. This was followed by a late frost in mid-April, but thankfully we did not get extreme freezing temperatures. Spring weather was very unpredictable, with a mix of cool, warm, and hot days.

Mother Nature gave us some late June rain that increased the mildew pressure across the valley. It wasn't until mid-July when we reached our typical summer temperatures. The rest of the summer saw average temperatures and good growing conditions. Then, just at the start of harvest, we experienced a nine-day heat wave with record temperatures.

Despite the drought and extreme heat at harvest, with careful attention to the timing of our work in the vineyards, we brought in exceptional fruit. Overall, the wines from this vintage have riper flavors and softer acid structures.

WINE

This wine presents a captivating and complex aromatic profile, beginning with vibrant aromas of boysenberry, black and Amarena cherries, and raspberries. The fig marmalade adds a layer of richness and sweetness, balancing the bright fruit with its deeper, more savory notes. Floral spices elevate the nose, while the subtle touch of cigar box hints at a gentle oak influence, contributing a refined, earthy complexity.

On the palate, the wine delivers a silky, smooth mouthfeel that feels both luxurious and inviting. The tannins are polished and persistent, providing structure without overwhelming the delicate balance of flavors, leaving you with a satisfying and content feeling. The finish lingers with dark fruit notes, especially black cherry, creating a harmonious conclusion.

HARVEST DATES:	<i>September 16 to October 4, 2022</i>
ALCOHOL:	<i>14.8%</i>
PH:	<i>3.85</i>
TITRATABLE ACIDITY:	<i>0.52 g/100ml</i>
FERMENTATION:	<i>100% stainless steel</i>
MALOLACTIC FERMENTATION:	<i>100%</i>
BARREL AGING:	<i>20 months, 100% new French oak</i>
BLEND:	<i>92% Cabernet Sauvignon, 8% Cabernet Franc</i>
APPELLATION:	<i>Stags Leap District, Napa Valley</i>

Marcus Notaro
WINEMAKER