Stag's Leap Wine Cellars

Cask 23 Cabernet Sauvignon 2019



RED STILL WINE

UNITED STATES OF AMERICA

CALIFORNIA

SIZE	75cl
VINTAGE	2019
ABV	15%
GRAPE VARIETIES	Cabernet Sauvignon (100%)
CLOSURE	Natural Cork
SKU CODE	A8966119
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	United States of America
REGION	California
ALLERGENS	Sulphur
CLOSURE	Natural Cork
SKU	A8966119

TASTING NOTE

Cabernet Sauvignon grapes from two top vineyards make for a wine spilling over with dark berries and strawberries and fragrant with cedar, cocoa and spice, with a trace of white truffle on the finish.

VITICULTURE

The Cask 23 Cabernet Sauvignon combines the fruit of two of Stag's Leap Wine Cellars' best vineyards – Fay and SLV. Fruit was handpicked in the early hours of the morning before undergoing fermentation.

VINIFICATION

Fermentation in 100% stainless steel tanks. Each grape parcel vinified and aged individually in small French oak barrels for 21 months, allowing distinct characteristics and subtle spice notes to emerge. Blending, later on, resulted in a final blend of 56.8% 'Fay' and 43.2% S.L.V.

FOOD MATCHING

Serve Cask 23 with fillet steak and blue cheese, grilled venison with a red winereduction, or black pepper-crusted Ahi tuna steaks.