



HAYLEY HAMILTON COGILL Stag's Leap Wine Cellars "Fay Vineyard" in Stags Leap, Napa; photo by Hayley Hamilton Cogill

WINE

What to Drink Now: Impressive Napa Reds

This wine is perfect for your holiday pairings.

BY HAYLEY HAMILTON COGILL | PUBLISHED IN FOOD & DRINK | NOVEMBER 30, 2016 | 9:00 AM

Rib-eye steaks and Cabernet go hand-in-hand in Texas. The tannin and acidity of the wine cut through the fatty richness of the meat, for an ideal food pairing. As this favorite cut of beef will likely dress many holiday tables this year, consider one of these Napa wines to pair. (A few selections were sent for editorial consideration.)



The **Stags Leap District of Napa Valley** was one of the first to put an AVA (American Viticulture Area) designated wine on the bottle when Joseph Heitz bottled his “Fay Vineyard Stags Leap District” Cabernet Sauvignon in the 1960’s. **Stag’s Leap Wine Cellars**, now the owners of Fay Vineyard, went on to win the “best red wine” for their 1973 Cabernet



Sauvignon in the “1976 Paris Tasting.”

In celebration of the region, 20 members of the **Stags Leap District Winegrowers** have come together for an offering of their 2013 Stags Leap wines. If you have a Napa Cab lover in your home, this is the ultimate gift, as it includes wines from respected wineries like **Pine Ridge, Odette, Cliff Lede**, and that famous “Fay Vineyard” Cabernet from **Stag’s Leap Wine Cellars**. The complete collection of 20 bottles is available here, but only available through December 15.

Another highly acclaimed Stags Leap winery, **Shafer Vineyards**, delivers with their **2012 Shafer Hillside Select Cabernet Sauvignon**. From the minute the bottle is opened you can sense the power of the wine. It is assertive yet elegant, focused, and refined. Slightly more youthful than some vintages, creating an exceptional fruit-filled wine. \$265, via their website.

