

STAG'S LEAP WINE CELLARS

2017 ARTEMIS® CABERNET SAUVIGNON

ARTEMIS, named after the Greek goddess of the hunt, is a wine that truly reflects its name. It's the culmination of our hunt for the finest grapes from Napa Valley which, when combined with estate-grown fruit, combine to create a Cabernet Sauvignon that expresses the regional character of Napa Valley with the signature style of Stag's Leap Wine Cellars. This approach results in a wine of lush fruit flavors balanced by extraordinary structure and elegance. Whereas our Estate Cabernet Sauvignons showcase the distinctive characteristics of each vineyard, ARTEMIS demonstrates how astute grape selection and skillful blending can create a wine that represents the sum of Napa Valley's best Cabernet Sauvignon parts.

VINEYARDS & WINEMAKING

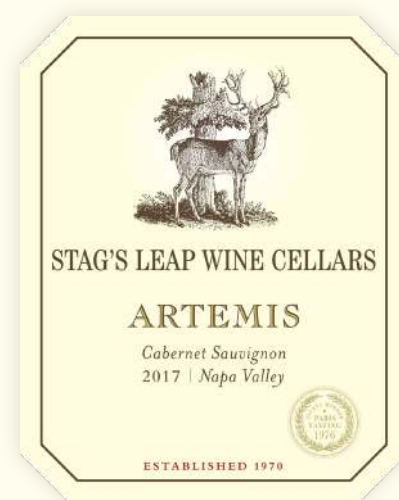
Imagine taking an aerial tour of Napa Valley, flying over the patchwork of vineyards that have made the valley and its wines famous. The grapes for ARTEMIS are sourced from a unique collection of these sites. The 2017 blend is derived from a spectrum of fruit grown for Stag's Leap Wine Cellars by independent growers from across the Napa Valley including: 33% Atlas Peak District; 11% Battuello Vineyard in St. Helena; 10% Arcadia Vineyard in Coombsville, 8% Twin Creeks Vineyard in Wooden Valley and a small amount from S.L.V. and FAY. Each site lends its personality to the aroma, flavor, structure and texture of the finished wine. A touch of Merlot (4%) and Malbec (1%) were blended with the Cabernet Sauvignon for another layer of complexity. The wine was aged for 16 months in 43% new oak (38% new French Oak; 5% new American Oak) with the balance in older oak barrels.

VINTAGE

The 2017 vintage was a memorable one with more than its fair share of historic challenges – but it resulted in very high-quality fruit at lower yields. We started with a wet winter that brought much-needed water after several years of drought. Spring and summer temperatures alternated between unusually cool and unusually hot with a record-breaking heat wave over Labor Day weekend. Just as harvest was reaching its final crescendo, on October 8th tragic wildfires broke out that burned throughout Napa and Sonoma counties. At Stag's Leap Wine Cellars, the Atlas Peak fire burned right down to the edge of the estate vineyards. Thankfully the vineyard served as a giant fire break and the winery was undamaged and our employees were safe. We give a special thank you to the cellar and maintenance teams who demonstrated incredible dedication to wine quality in restoring power to the winery and caring for the fermenting wines under extreme conditions.

WINE

The 2017 ARTEMIS Cabernet Sauvignon offers inviting aromas of ripe raspberry, boysenberry and dark cherry along with hints of cedar and spice. The mid-palate is pleasant and round with flavors of plum, dark chocolate, dried fruit and a touch of toasted oak. The finish is rich and lingering. Enjoy this Cabernet Sauvignon with grilled tri-tip, braised short ribs or pasta with wild mushrooms and prosciutto.



HARVEST DATES: Sept. 9 – Nov. 1, 2017

ALCOHOL: 14.5%

pH: 3.83

TA: 0.50 g/100ml

BARREL AGING: 16 months
43% new Oak
(38% French, 5% American),
balance in older French
and American Oak

BLEND: 95% Cabernet Sauvignon,
4% Merlot, 1% Malbec

APPELLATION: Napa Valley

RELEASE: July 2019

**SUGGESTED
RETAIL:** \$75 per bottle

Marcus Notaro
WINEMAKER