

STAG'S LEAP WINE CELLARS

2016 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

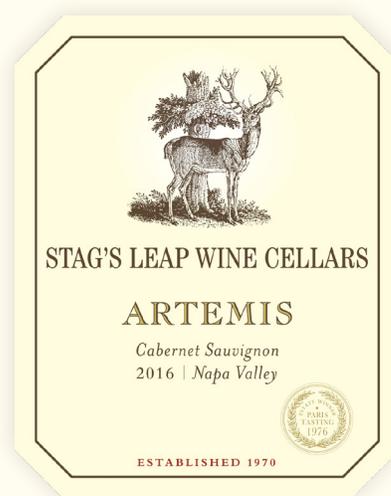
Imagine taking an aerial tour of Napa Valley, flying over the patchwork of vineyards that have made the valley and its wines famous. The grapes for ARTEMIS are sourced from a unique collection of these sites. The 2016 blend is derived from a spectrum of fruit grown for Stag's Leap Wine Cellars by independent growers from across the Napa Valley including: 30% Atlas Peak District; 12% Battuello Vineyard in St. Helena; 12% Twin Creeks Vineyard in Wooden Valley; 9% Arcadia Vineyard in Coombsville; 5% Shooting Star in Pope Valley; 3% Surber Vineyard in Calistoga; and 1% Estate fruit (FAY and S.L.V.). Each site lends its personality to the aroma, flavor, structure and texture of the finished wine. A touch of Merlot (6%), Petit Verdot (2%), and Malbec (1%) were blended with the Cabernet Sauvignon for another layer of complexity. The wine was aged for 15.5 months in 30% new French Oak and 4% new American Oak.

VINTAGE

Although bud-break in Napa Valley was early in 2016, the season was much cooler than normal. We didn't get the usual high heat in July and August, which provided for a longer hang time for the grapes. Overall, quality was high, particularly at our FAY and S.L.V. estate vineyards. The grapes in FAY and S.L.V. ripened uniformly and while yields were a bit lower than average, the flavors were great. The harvest was smooth and progressed from varietal to varietal with the Sauvignon Blanc coming in first, then the Chardonnay, and time in between to transition to the reds. In late September, we started bringing in Cabernet Sauvignon from across the valley for our ARTEMIS Cabernet Sauvignon and it was interesting that the grapes – all the way from the cooler Coombsville area up to the warmer parts of St. Helena – ripened at the same time. We completed the Cabernet harvest in October.

WINE

The 2016 ARTEMIS Cabernet Sauvignon has expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices. The wine has a rich entry with round tannins and plush mouthfeel with lingering flavors of dark fruit and subtle oak undertones. Enjoy this Cabernet Sauvignon with grilled tri-tip, braised short ribs, or pasta with wild mushrooms and prosciutto.



HARVEST DATES:	<i>Sept. 21 – Oct. 23, 2016</i>
ALCOHOL:	<i>14.5%</i>
PH:	<i>3.91</i>
TA:	<i>0.51 g/100ml</i>
BARREL AGING:	<i>15.5 months 30% new French oak 4% new American oak</i>
BLEND:	<i>91% Cabernet Sauvignon 6% Merlot 2% Petit Verdot 1% Malbec</i>
APPELLATION:	<i>Napa Valley</i>
RELEASE:	<i>June 2018</i>
SUGGESTED RETAIL:	<i>\$69 per bottle</i>

Marcus Notaro
WINEMAKER