

STAG'S LEAP WINE CELLARS

2007 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 winemaker Nicki Pruss' search for superior-quality Napa Valley grapes which, when combined with estate-grown fruit, meld into a Cabernet Sauvignon that mirrors the depth, structure and elegance of our limited-production estate wines. 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

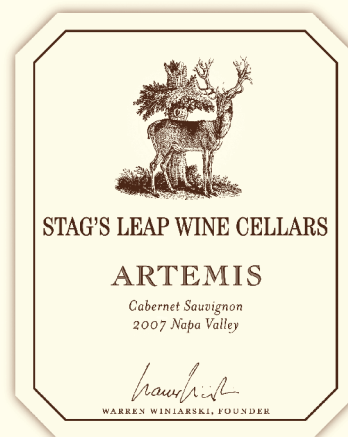
Imagine taking an aerial tour of Napa Valley, flying over the patchwork of vineyards that have made the valley and its wines famous. The grapes for ARTEMIS are sourced from a handful of these sites, located between Carneros and Calistoga, including our estate Fay Vineyard in the Stags Leap District. We purchase grapes only from independent growers whose vineyards are farmed to our rigorous standards; each site lends its personality to the aroma, flavor, structure and mouth-feel of the finished wine. Small amounts of Merlot and Petit Verdot were blended with the Cabernet Sauvignon for another layer of complexity. The 2007 ARTEMIS was aged for 18 months in French oak barrels (34% new) and six months in bottle, prior to its release.

VINTAGE

In contrast to the very wet start of the previous vintage, the 2007 vintage began very dry, with about 60% of normal rainfall. Then, an unusually warm spring sped up vine growth for an early bud break and bloom. This was followed by a relatively cool summer, with notably fewer days above 90 degrees. The dry season resulted in smaller berries with good color, flavor concentration and acid structure. The vintage was also distinguished for its surprisingly civilized pace during harvest. If you asked winemaker Nicki Pruss or vineyard manager Kirk Grace about the 2007 harvest, they might say, "Which one?" That's because the harvest had two distinct phases, weeks apart: before and after the intense heat spike of late August/early September. The respite in between was appreciated by all.

WINE

Textbook Cabernet Sauvignon aromas and flavors of black cherry, blackberry, cedar and forest floor get a boost of complexity from hints of rosemary, gentle fresh herbs, baking spice and vanilla caramel. The wine is deep, dark and intense, yet also signature Stag's Leap Wine Cellars: medium-full-bodied, firmly structured, powerful yet elegant, and with a long, succulent finish. Enjoy it with steak au poivre or grilled duck breast with braised escarole.



HARVEST DATES: Aug. 30 – Oct. 8

ALCOHOL: 14.5%

pH: 3.76

TITRATABLE ACIDITY: 0.56g/100ml

BARREL AGING: 18 months
34% new French oak

BLEND: 90% Cabernet Sauvignon
7% Merlot
2% Syrah
1% Petit Verdot

APPELLATION: Napa Valley

RELEASE DATE: Winter 2010

A handwritten signature in black ink that reads "Nicki Pruss".

Nicki Pruss, Winemaker