

STAG'S LEAP WINE CELLARS

2008 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

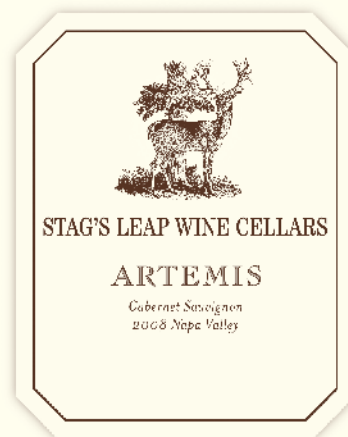
Imagine taking an aerial tour of Napa Valley, flying over the patchwork of vineyards that have made the valley and its wines famous. The grapes for ARTEMIS are sourced from a handful of these sites spanning from the Mount George area in the south to just north of the town of Calistoga. The largest portion of the 2008 blend is from the Rutherford/St. Helena area with accents from our estate FAY and S.L.V. Vineyards 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 texture of the finished wine. A small amount of Merlot was blended with the Cabernet Sauvignon for another layer of complexity. The 2008 ARTEMIS was aged for 18 months in French oak barrels (55% new).

VINTAGE

The 2008 growing season was like a scary movie with a happy ending. A hard frost in April and heat spike in May, during bloom, greatly reduced vineyard yields. The frost – the worst in the memories of many Napa Valley vintners – had us up for 22-plus nights, monitoring our frost protection needs. Another heat spike in the first week of September caused concern, yet Mother Nature provided a reprieve and gave us a cool, calm harvest the rest of the way. Although yields were lower than normal due to poor bloom and set, the concentration and flavor development in the grapes was outstanding, and we made beautiful wines despite the challenges.

WINE

Deep garnet in color, the 2008 ARTEMIS Cabernet Sauvignon offers black cherry and cassis tones and a velvety texture to the tannins. The wine delivers great depth and fruit concentration without heaviness on the palate. The incredible combination of vineyards in this blend shows the Stag's Leap Wine Cellars signature style of balance, elegance and restraint. The bright fruit, firm structure and balanced acidity allow this wine to pair well with food. Enjoy it with braised short ribs or filet mignon with a Cabernet green peppercorn demi-glace.



HARVEST DATES: Sept. 4 – Oct. 8, 2008

ALCOHOL: 14.5%

PH: 3.76

TITRATABLE ACIDITY: 0.58g/100ml

BARREL AGING: 18 months
55% new French oak

BLEND: 98% Cabernet Sauvignon
2% Merlot

APPELLATION: Napa Valley

RELEASE DATE: Winter 2010

SUGGESTED RETAIL: \$55 per bottle

A handwritten signature in cursive script that reads "Nicki Pruss".

Nicki Pruss, Winemaker