

STAG'S LEAP WINE CELLARS

2012 CELLARIUS SERIES I – VALLEY FLOOR

NAPA VALLEY

THE CELLARIUS SERIES:

Andreas Cellarius was a 17th Century German scholar and map maker. His 1661 text, the *Harmonia Macrocosmica*, illustrated the theories and philosophies on the science of stellar and planetary movement that were debated during the Renaissance period. Stag's Leap Wine Cellars owns a set of nine of the engravings. Highly detailed, the artist created works that manage to be both precise in their presentation of the theories of the day, and strikingly beautiful.

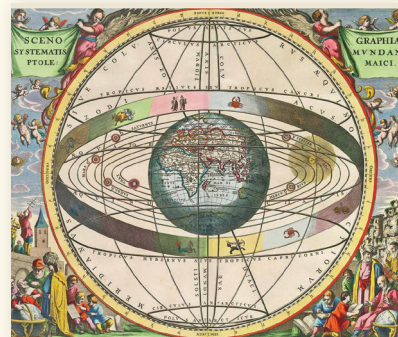
The Cellarius Series pays tribute to Andreas Cellarius by seeking to map Napa Valley throughout three unique perspectives on a winemaking theme, and features a different engraving each vintage.

In 2012, our winemaking team explored the diverse elevation levels of vineyards in Napa Valley. These wines are 100% Cabernet Sauvignon, and each come from a vineyard with significantly different elevation levels – valley floor, hillside, and mountain. The 2012 labels feature Cellarius' Plate 2, which illustrates scenography of the Ptolemaic cosmography.


TASTING NOTE:

The 2012 Cellarius Series I is crafted from 100% Cabernet Sauvignon primarily from the valley floor in St. Helena from a vineyard that is farmed and owned by the Battuello family — long-time Napa Valley grape growers. The soils here are Bale Clay Loam and Perkins Gravelly Loam. These soils are deep and well-drained river terraces deposited by the Napa River. The soils result in grapes with firm tannins but the wines are balanced with generous red and black fruit character.

This Cabernet Sauvignon offers generous aromas and flavors of black cherry, crushed berries, cola and hints of cinnamon spice. The wine has round, sweet tannins and a long, silky finish. Of the three wines in the Cellarius Series, this one is the softest and most approachable. Try serving this wine with grilled pork tenderloin, duck confit or grilled Portobello mushrooms tossed in olive oil with fresh rosemary.



HARVEST DATES:	<i>September 21 – October 4, 2012</i>
BARREL AGING:	<i>21 months</i>
BARREL TYPE:	<i>100% new French Oak</i>
APPELLATION:	<i>St. Helena, Napa Valley</i>
COMPOSITION:	<i>100% Cabernet Sauvignon</i>
ACID:	<i>0.53g/100mL</i>
pH:	<i>3.81</i>
SOIL:	<i>Bale Clay Loam & Perkins Gravelly Loam</i>
GROWING DEGREE DAYS:	<i>3362</i>
RAINFALL:	<i>39 inches</i>
RELEASE DATE:	<i>March 2016</i>
CASE PRODUCTION:	<i>650 (750ml/12 - 9L)</i>
SUGGESTED RETAIL UPON RELEASE:	<i>\$380 for 3-pack set</i>


 Marcus Notaro
 WINEMAKER

STAG'S LEAP WINE CELLARS

2012 CELLARIUS SERIES II – HILLSIDE

NAPA VALLEY

THE CELLARIUS SERIES:

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TASTING NOTE:

Primarily sourced from the Johnson Vineyard in Calistoga, the 2012 Cellarius Series II represents classic Hillside Cabernet Sauvignon. The vineyard's soil is Forward Gravelly Loam which is low in fertility and results in grapes with lean characteristics, firm acidity and elegant fruit and tannin.

The wine opens with gorgeous blueberry and red and black currant aromas. The new French oak lends complexity to palate with nice spice notes. This Cabernet Sauvignon is rich on the finish, with more powerful tannins. Enjoy this hearty wine with rack of lamb with dried sage, BBQ chicken or brisket or risotto cakes with Fontina cheese.



HARVEST DATES:	<i>October 17–26, 2012</i>
BARREL AGING:	<i>21 months</i>
BARREL TYPE:	<i>90% new French Oak</i>
APPELLATION:	<i>Calistoga, Napa Valley</i>
COMPOSITION:	<i>100% Cabernet Sauvignon</i>
ACID:	<i>0.51g/100mL</i>
pH:	<i>3.85</i>
SOIL:	<i>Forward Gravelly Loam</i>
GROWING DEGREE DAYS:	<i>3485</i>
RAINFALL:	<i>46 inches</i>
RELEASE DATE:	<i>March 2016</i>
CASE PRODUCTION:	<i>650 (750ml/12 - 9L)</i>
SUGGESTED RETAIL UPON RELEASE:	<i>\$380 for 3-pack set</i>

Marcus Notaro
WINEMAKER

STAG'S LEAP WINE CELLARS

2012 CELLARIUS SERIES III – MOUNTAIN

NAPA VALLEY

THE CELLARIUS SERIES

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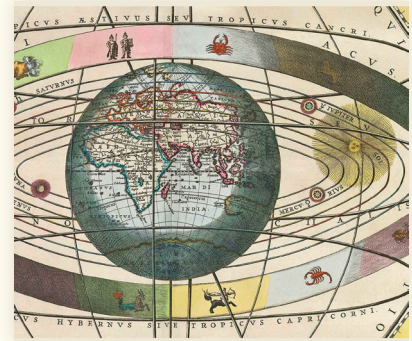
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In 2012, our winemaking team explored the diverse elevation levels of vineyards in Napa Valley. These wines are 100% Cabernet Sauvignon, and each come from a vineyard with significantly different elevation levels – valley floor, hillside, and mountain. The 2012 labels feature Cellarius' Plate 2, which illustrates scenography of the Ptolemaic cosmography.

TASTING NOTE

The Cellarius Series III is crafted from 100% Cabernet Sauvignon from a vineyard that sits high up on Atlas Peak. The vineyard is planted up to 1800 feet in elevation and the fog in the morning helps keep the temperatures in check. The soil is Perkins Gravelly Loam, which is Alluvium derived from igneous rock. The soil here is shallow and well drained, and paired with a slightly cooler climate, results in Cabernet Sauvignon with classic aromatics and tannin structure.

This mountain-grown Cabernet Sauvignon offers expressive bright fruit aromas and flavors with hints of fragrant violets. The wine has nice acidity and an expansive fruit-filled palate that leads to a powerful, lingering finish. Try pairing this Cabernet Sauvignon with grilled rib-eye with roasted mushrooms or Tagliatelle with short rib ragu.



HARVEST DATES:	<i>October 6–9, 2012</i>
BARREL AGING:	<i>21 months</i>
BARREL TYPE:	<i>43% new French Oak</i>
APPELLATION:	<i>Atlas Peak, Napa Valley</i>
COMPOSITION:	<i>100% Cabernet Sauvignon</i>
ACID:	<i>0.56g/100mL</i>
pH:	<i>3.54</i>
SOIL:	<i>Perkins Gravelly Loam</i>
GROWING DEGREE DAYS:	<i>3082</i>
RAINFALL:	<i>44 inches</i>
RELEASE DATE:	<i>March 2016</i>
CASE PRODUCTION:	<i>650 (750ml/12 - 9L)</i>
SUGGESTED RETAIL UPON RELEASE:	<i>\$380 for 3-pack set</i>

Marcus Notaro
WINEMAKER