

STAG'S LEAP WINE CELLARS

2013 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 2013 blend is derived from a spectrum of fruit grown for Stag's Leap Wine Cellars by independent growers from across the Napa Valley (28% Atlas Peak District, 12% Battuello Vineyard in St. Helena and 11% Arcadia Vineyard in Coombsville) as well as 8% Estate fruit (FAY and S.L.V.). Each site lends its personality to the aroma, flavor, structure and texture of the finished wine. A very small amount of Merlot (4%) and Malbec (1%) were blended with the Cabernet Sauvignon for another layer of complexity. The wine was aged for 18 months in 29% new French oak and 16% new American oak.

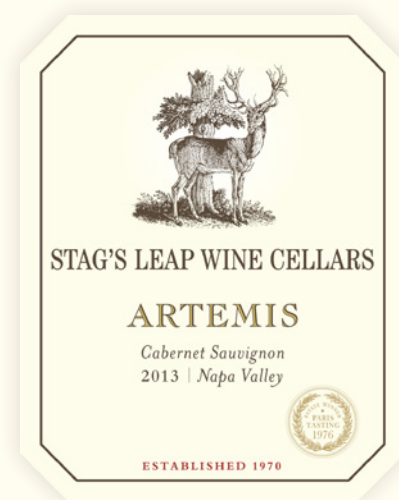
VINTAGE

The 2013 harvest was Winemaker Marcus Notaro's first in Napa Valley at Stag's Leap Wine Cellars. He describes the vintage as a winemaker's dream. "I couldn't have picked a better vintage to start with, he said. "This was one of the most even vintages I've ever experienced, giving ultimate quality and uniform ripeness."

A dry winter and spring were followed by warm weather in May/June that turned to moderate, if not cool, temperatures in July/August. The grapes colored up quickly and evenly; a nice sign that the grapes would finish off ripening in a uniform manner. A four-day heat spike in early September hastened ripening of some grapes, but there was an immediate return to moderate conditions and near perfect weather for the rest of September and early October. The varietals ripened one after another and the blocks ripened evenly so there was never really a "crunch" period. This allowed the fruit to be picked at the right time for each block and gave ample time in the winery to bring out the best characters for each lot. Tannins are ripe and soft and the wines are full of fruit. This vintage of ARTEMIS has even more intensity than the 2012 due to the dry growing season.

WINE

This ARTEMIS Cabernet Sauvignon opens with intriguing plum, ripe fig and allspice aromas. On the palate, the wine offers flavors of ripe blackberry, chocolate-covered cherry and hints of cedar. There's a nice palate weight and texture with ample, yet fine-grained, tannins and a soft finish. Enjoy this Cabernet Sauvignon with Memphis-style dry rub pork or beef ribs, grilled tri-tip, or gnocchi with wild mushrooms, sage and prosciutto.



HARVEST DATES: Sept. 12 – Oct. 15, 2013

ALCOHOL: 14.5%

pH: 3.73

TITRATABLE ACIDITY: 0.54 g/100ml

BARREL AGING: 18 months (47% new oak)
29% French oak
16% American oak

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

APPELLATION: Napa Valley

RELEASE: September 2015

SUGGESTED RETAIL: \$60 per bottle