

# STAG'S LEAP WINE CELLARS

## 2013 AVETA SAUVIGNON BLANC

While Stag's Leap Wine Cellars began making Napa Valley Sauvignon Blanc in the early 1980s, this 2013 release marks the inaugural vintage of AVETA, named for a water goddess often depicted carrying fruit. It is a fitting moniker to express the vibrant fruit flavors and minerality of our Sauvignon Blanc which is crafted from fruit grown in the alluvial soils of our estate vineyards as well as other exceptional Napa Valley sites.

### VINEYARDS & WINEMAKING

Our estate vineyard located adjacent to the Napa River in the Oak Knoll District provided the majority of the fruit (70%) for this wine. The other 30% was sourced from the Rancho Chimiles vineyard, just over the hill in the warm and clear reaches of Wooden Valley. Our estate vineyard brings spicy peach, guava and grapefruit notes to the mix while the Rancho Chimiles Sauvignon grapes lend racy citrus, tropical fruit and mineral notes to the wine. Our long-time grower Terry Wilson farms Sauvignon Blanc and Sauvignon Musque at Rancho Chimiles for this wine.

The juice was fermented at cool temperatures in a mix of neutral French oak barrels and stainless steel tanks. The wine was aged on light lees for six and a half months, providing some roundness to the wine's texture.

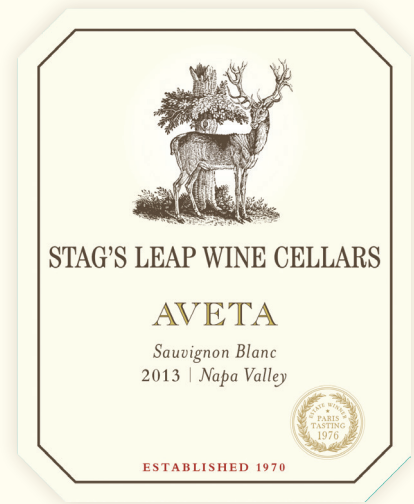
### VINTAGE

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 grapes 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.

### WINE

The 2013 AVETA Sauvignon Blanc opens with vibrant aromas of tangerine, melon, grass and a hint of lemon zest. The citrus flavors carry over onto the palate and meld with pleasing tropical notes of mango, guava and pineapple as well as floral spice. The wine's crisp acidity makes it a perfect food wine. Try pairing AVETA with grilled oysters with mignonette sauce, grilled prosciutto-wrapped shrimp or fresh fish ceviche with cilantro.



<b>HARVEST DATES:</b>	Aug. 23 – Sept. 14, 2013
<b>ALCOHOL:</b>	14.5%
<b>pH:</b>	3.23
<b>TITRATABLE ACIDITY:</b>	0.64g/100ml
<b>FERMENTATION:</b>	80% previously filled French oak barrels 20% stainless steel
<b>MALOLACTIC FERMENTATION:</b>	None
<b>BARREL AGING:</b>	6.5 months sur lies 100% previously filled French oak barrels
<b>BLEND:</b>	58% Sauvignon Blanc 42% Sauvignon Musque (a clonal variant of Sauvignon Blanc)
<b>APPELLATION:</b>	Napa Valley
<b>SUGGESTED RETAIL:</b>	\$26 per bottle
<b>RELEASE DATE:</b>	July 2014
<b>CASES:</b>	9,200

  
Marcus Notaro  
WINEMAKER