

# STAG'S LEAP WINE CELLARS

## 2013 CELLARIUS SERIES I – MOSER/SPLIT CANOPY

### 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.

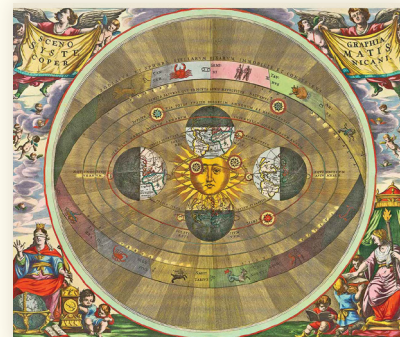
The *Cellarius* Series pays tribute to Andreas Cellarius by seeking to map Napa Valley throughout three unique perspectives on a winemaking theme, and features a different engraving each vintage.

In 2013, our winemaking team explored three different trellising systems in the FAY vineyard. These wines are 100% Cabernet Sauvignon from the same vineyard, but demonstrate the differences in how the trellising system contributes to the flavor and textures of the wine. The 2013 labels feature Cellarius' Plate 5, which illustrates scenography of the Copernican world system.

### TASTING NOTE:

The 2013 Cellarius Series I is crafted from 100% Cabernet Sauvignon primarily from FAY Block 5C. The Moser – Split Canopy is a V-shaped trellis system that splits canopy growth from the cordon in a V-shaped pattern. It allows for dappled light exposure on the fruit (vs. direct sun exposure) and healthy air circulation, resulting in tannins that are silkier and softer and the flavors are more red-fruit driven.

This Cabernet Sauvignon offers generous aromas of spicy red fruit, boysenberry, fig and touch of chocolate, tobacco and cedar. The wine has a soft, round mid-palate and finish with flavors of red berries, licorice and hints of vanilla and sweet oak. Enjoy with filet mignon with red wine demi-glaze, duck confit or grilled Portobello mushrooms tossed in olive oil with fresh rosemary.



STAG'S LEAP WINE CELLARS  
CELLARIUS I  
2013

HARVEST DATES:	October 10, 2013
BARREL AGING:	20 months
BARREL TYPE:	100% new French Oak
APPELLATION:	Stags Leap District, Napa Valley
COMPOSITION:	100% Cabernet Sauvignon
ACID:	0.51 g/100mL
pH:	3.71
ALC:	14.5%
RELEASE DATE:	March 2017
CASE PRODUCTION:	750 (750ml/12 - 9L)
SUGGESTED RETAIL UPON RELEASE:	\$380 for 3-pack set

Marcus Notaro  
WINEMAKER