

# STAG'S LEAP WINE CELLARS

## 2014 ARMILLARY CABERNET SAUVIGNON

### NAPA VALLEY

Crafted especially for our wine club members, 2014 marks the inaugural vintage of the ARMILLARY Cabernet Sauvignon. An armillary is a metal cage around a globe consisting of a spherical framework of rings representing lines of celestial longitude and latitude, as well as other astronomically important features. As the FAY and S.L.V. Estate Vineyards are the center of our world at Stag's Leap Wine Cellars, a concentrated blend of the two could be considered our armillary, guiding and influencing everything we do.

#### VINEYARDS AND WINEMAKING

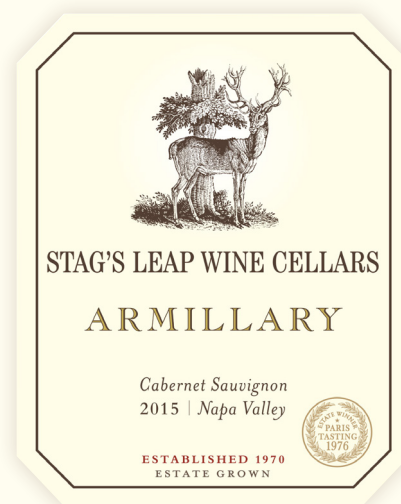
ARMILLARY is 100% Cabernet Sauvignon from FAY and S.L.V. that was co-fermented after the first press, resulting in a bold wine with notes of chocolate and sweet berries that will age well over time. The wine is 50% FAY and 50% S.L.V. and was aged for 21 months in 100% new French Taransaud oak barrels.

#### VINTAGE


2014 was the third in a string of excellent vintages in Napa Valley. After a bone-dry winter and several years of drought conditions, much needed rain arrived in March that filled the soils with moisture. The rain fell at the perfect time and changed the direction of the growing season. In January, the winery team was strategizing to farm for small canopies, tannic fruit and low yields due to the drought. With the March rains, however, the focus in the vineyards shifted to controlling crop size and managing vine vigor. While 2014 was a warm year, there were no extreme heat events. Daytime highs were average yet evenings weren't as cool as normal, giving the vines an ideal growing climate. This allowed the grape varieties to ripen one after another, so grapes were picked and brought into the winery when they were ready. The resulting wines are of extremely high quality with ripe fruit flavors (at lower sugar levels), elegant tannins and great balance.

#### WINE

This Cabernet Sauvignon opens with inviting aromas of cocoa, currant, boysenberry, black tea and dark cherry. This is a big wine with a rich and dense palate filled with dark chocolate, ripe fruit and powerful, sweet tannins on the finish. Enjoy with a bone-in Rib Eye, hearty pasta or herb-crusted pork roast.



<b>HARVEST:</b>	September 12 - October 18, 2014
<b>ALCOHOL:</b>	15.3%
<b>PH:</b>	3.87
<b>TITRATABLE ACIDITY:</b>	0.50 g/100ml
<b>BARREL AGING:</b>	21 months in 100% new French oak
<b>BLEND:</b>	100% Cabernet Sauvignon
<b>APPELLATION:</b>	Stags Leap District, Napa Valley
<b>CASES PRODUCED:</b>	742 cases
<b>SUGGEST RETAIL:</b>	\$125 per bottle
<b>RELEASE DATE:</b>	March 2018

  
Marcus Notaro  
WINEMAKER