

STAG'S LEAP WINE CELLARS

2014 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

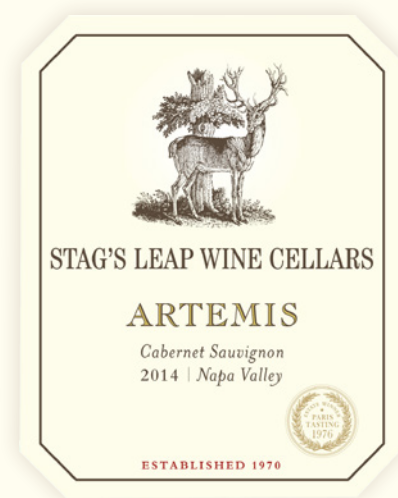
Imagine taking an aerial tour of Napa Valley, flying over the patchwork of vineyards that have made the valley and its wines famous. The grapes for ARTEMIS are sourced from a unique collection of these sites. The 2014 blend is derived from a spectrum of fruit grown for Stag's Leap Wine Cellars by independent growers from across the Napa Valley including: 26% Atlas Peak District; 19% Arcadia Vineyard in Coombsville; 9% Battuello Vineyard in St. Helena; 5% Shooting Star in Pope Valley; and 5% Estate fruit (FAY and S.L.V.). Each site lends its personality to the aroma, flavor, structure and texture of the finished wine. A touch of Merlot (1%) and Malbec (1%) were blended with the Cabernet Sauvignon for another layer of complexity. The wine was aged for 17 months in 33% new French Oak and 10% new American Oak.

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 ARTEMIS Cabernet Sauvignon opens with aromas of black cherry, currants, berries and a hint of sweet oak. On the palate, the wine offers full fruit flavors and a silky texture that leads to a long, lingering finish with hints of red and black fruit. Enjoy this Cabernet Sauvignon with Memphis-style dry rub pork or beef ribs, grilled tri-tip, or polenta with wild mushrooms, sage and prosciutto.



HARVEST DATES: Sept. 10 – Oct. 17, 2014

ALCOHOL: 14.5%

PH: 3.83

TITRATABLE ACIDITY: 0.50 g/100ml


BARREL AGING: 17 months
33% French oak
10% American oak

BLEND: 98% Cabernet Sauvignon
1% Merlot
1% Malbec

APPELLATION: Napa Valley

RELEASE: September 2016

SUGGESTED RETAIL: \$60 per bottle


Marcus Notaro
WINEMAKER