

# STAG'S LEAP WINE CELLARS

## 2014 AVETA SAUVIGNON BLANC

While Stag's Leap Wine Cellars began making Napa Valley Sauvignon Blanc in the early 1980s, this 2014 release marks the second 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 Danika Ranch estate vineyard, located adjacent to the Napa River in the Oak Knoll District, provided 55% of the fruit for this wine. Another 25% 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.

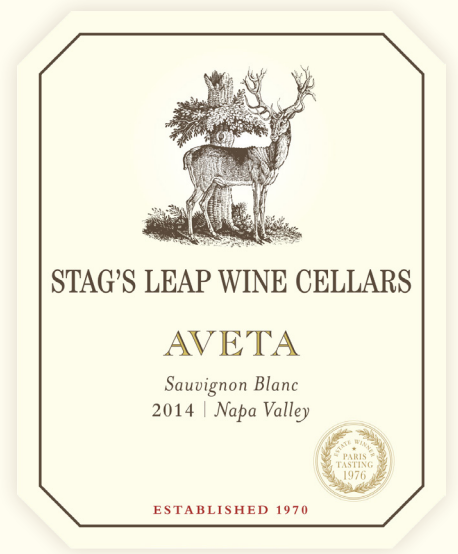
The juice was fermented at cool temperatures in a mix of neutral French oak barrels and stainless steel tanks. The wine was aged on light lees for six months, providing some roundness to the wine's texture.

### 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 grapes varietals 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

The 2014 AVETA Sauvignon Blanc opens with vibrant aromas of lemon peel, grapefruit, grass and white stone fruit. On the palate, the wine has a nice balance of acidity and flavor with hints of guava and tangerine on the finish. 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.



**HARVEST DATES:** Aug. 25 – Sept. 13, 2014

**ALCOHOL:** 14.5%

**pH:** 3.23

**TITRATABLE ACIDITY:** 0.56g/100ml

**FERMENTATION:** 60% previously filled French oak barrels  
40% stainless steel

**MALOLACTIC FERMENTATION:** None

**BARREL AGING:** 6 months sur lies  
100% previously filled French oak barrels

**BLEND:** 67% Sauvignon Blanc  
33% Sauvignon Musque (a clonal variant of Sauvignon Blanc)

**APPELLATION:** Napa Valley

**SUGGESTED RETAIL:** \$26 per bottle

**RELEASE DATE:** April 2015

**CASES:** 12,100

Marcus Notaro  
WINEMAKER