

# STAG'S LEAP WINE CELLARS

## 2015 AVETA SAUVIGNON BLANC

While Stag's Leap Wine Cellars began making Napa Valley Sauvignon Blanc in the early 1980s, this 2015 release marks the third 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 AND WINEMAKING

Our Danika Ranch estate vineyard, located adjacent to the Napa River in the Oak Knoll District, provided 28% of the fruit. Another 19% was sourced from the Rancho Chimiles vineyard, just over the hill in the warm and clear reaches of Wooden Valley. The remaining grapes for this wine were sourced from key vineyards in Napa Valley including Solari in Calistoga (15%), Beckstoffer Melrose in Rutherford (12%) and Bravo Zulu in Oak Knoll (11%). Danika Ranch 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.

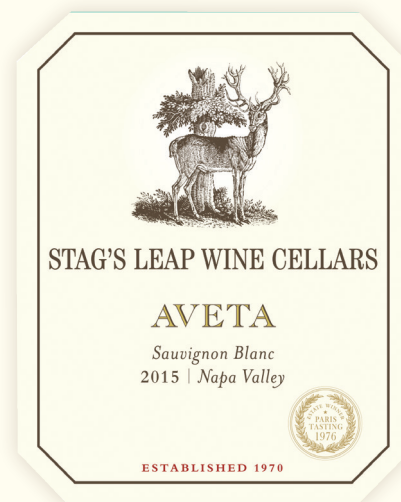
The juice was fermented at cool temperatures in a mix of stainless steel (55%) and neutral French oak barrels (45%). The wine was aged on light lees for six months and was stirred every two weeks, providing some roundness to the wine's texture.

### VINTAGE

Overall, 2015 was a year with lower than usual crop size but with high quality fruit. The growing season was hot and dry and harvest started and ended early. A very warm and relatively dry winter led to early budbreak but, conversely, temperatures were abnormally low during the bloom period in May. During this extended bloom, there were two small rain events that resulted in a high incidence of 'shatter,' reducing tonnage. While it was a challenging vintage, by continually adjusting to the challenges and employing best practices, the grapes brought into the winery were of high quality.

### WINE

The 2015 AVETA Sauvignon Blanc offers inviting aromas of orange blossom, tangerine and a hint of grass. On the palate, the wine has bright citrus flavors with lingering fruit on the finish. The wine is refreshing with a nice weight and texture and the 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>	<i>Aug. 17–28, 2015</i>
<b>ALCOHOL:</b>	<i>14.5%</i>
<b>pH:</b>	<i>3.24</i>
<b>TITRATABLE ACIDITY:</b>	<i>0.57 g/100ml</i>
<b>FERMENTATION:</b>	<i>55% stainless steel 45% previously filled French oak barrels</i>
<b>MALOLACTIC FERMENTATION:</b>	<i>None</i>
<b>BARREL AGING:</b>	<i>6 months sur lies 100% previously filled French oak barrels</i>
<b>BLEND:</b>	<i>79% Sauvignon Blanc, 21% Sauvignon Musque (a clonal variant of Sauvignon Blanc)</i>
<b>APPELLATION:</b>	<i>Napa Valley</i>
<b>SUGGESTED RETAIL UPON RELEASE:</b>	<i>\$26 per bottle</i>
<b>CASES PRODUCED:</b>	<i>12,000</i>

Marcus Notaro  
WINEMAKER