

STAG'S LEAP WINE CELLARS

2015 CELLARIUS SERIES I

THE CELLARIUS SERIES:

Andreas Cellarius was a 17th Century Dutch-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 seeks to explore Napa Valley through unique perspectives on winemaking. In 2015, winemaking explores blending the wine early in the fermentation process, allowing the separate vineyard sources to age together in different barrel types, the best of which was ultimately chosen for bottling. The end result is 100% Cabernet Sauvignon from different vineyard sources that come together to yield a robust and complex wine.

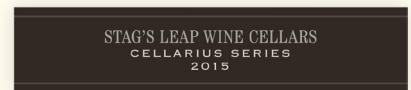
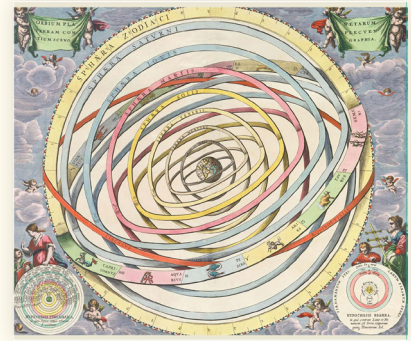
VINTAGE:

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 bud break 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 Cellarius Series I is crafted from 100% Cabernet Sauvignon from Battuello Vineyard, Shooting Star and Rancho Chimilies. The Battuello Cabernet provides a solid backbone of complex fruit and rich tannins. Shooting Star lends dark fruit aromas and power while Rancho Chimilies balances the blend by bringing some restraint with soft tannins and a red currant, Bordeaux-like quality. The wine was blended early (as is done in Bordeaux), right after malolactic fermentation. It was then aged in 100% new French oak in a single barrel type (Marcel Cadet) for 21 months. This is essentially a "reserve" wine.

This Cabernet Sauvignon has complex, dark fruit aromas of Amarena cherries and currants along with tobacco and baking spice notes. The wine has a flavorful entrance and a youthful texture. The long finish has layers of flavor and is finely balanced between fruit and tannin. Enjoy with filet mignon with red wine demi-glace, duck confit or grilled Portobello mushrooms tossed in olive oil with fresh rosemary.



HARVEST DATES:	<i>September 15-28, 2015</i>
BARREL AGING:	<i>21 months in 100% new French Oak</i>
APPELLATION:	<i>Napa Valley</i>
BLEND:	<i>100% Cabernet Sauvignon</i>
TA:	<i>0.53 g/100mL</i>
PH:	<i>3.84</i>
ALC:	<i>14.5%</i>
RELEASE DATE:	<i>October 2018</i>
CASE PRODUCTION:	<i>758</i>
SUGGESTED RETAIL UPON RELEASE:	<i>\$125 per bottle</i>

Marcus Notaro
WINEMAKER