

STAG'S LEAP WINE CELLARS

2016 AVETA SAUVIGNON BLANC

While Stag's Leap Wine Cellars began making Napa Valley Sauvignon Blanc in the early 1980s, this 2016 release marks the fourth 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 29% of the fruit. Another 20% 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 Beckstoffer Melrose in Rutherford (22%), Solari in Calistoga (14%), 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.

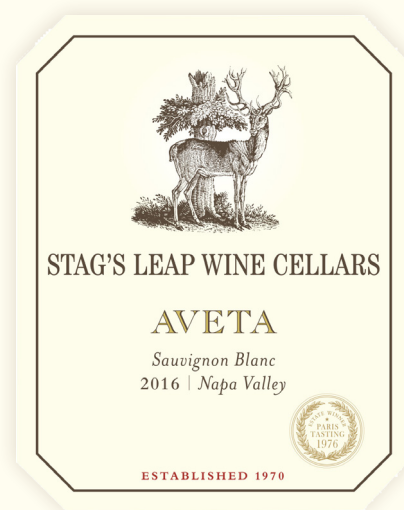
The juice was fermented at cool temperatures in a mix of stainless steel (45%) and neutral French oak barrels (55%). The wine was aged on light lees for six months and was stirred every two weeks, providing some roundness to the wine's texture.

VINTAGE

Although bud-break in Napa Valley was early in 2016, the season was much cooler than normal. We didn't get the normal high heat in July and August, which provided for a longer hang time for the grapes. Overall, quality was high - particularly at our FAY and S.L.V. estate vineyards. The grapes in FAY and S.L.V. ripened uniformly and while yields were a bit lower than average, the flavors were great. The harvest was smooth and progressed from varietal to varietal with the Sauvignon Blanc coming in first, then the Chardonnay, and time in between to transition to the reds. For the whites, the Sauvignon Blanc and Chardonnay are crisp and allow you to taste the coolness of the season.

WINE

The 2016 AVETA Sauvignon Blanc offers inviting aromas of citrus, guava, lemongrass, orange blossom and hints of boxwood and tangerine. On the palate, the wine is fresh and bright with citrus flavors and a lingering finish with a touch of bright acidity. The weight, flavorful texture and acidity make this a versatile food wine. Try pairing AVETA with grilled oysters with mignonette sauce, grilled prosciutto-wrapped shrimp or fresh fish ceviche with cilantro.



HARVEST DATES:	<i>Aug. 23 – Sept. 12, 2016</i>
ALCOHOL:	<i>14.5%</i>
pH:	<i>3.39</i>
TA:	<i>0.60 g/100ml</i>
FERMENTATION:	<i>45% stainless steel 55% previously filled French oak barrels</i>
MALOLACTIC FERMENTATION:	<i>None</i>
BARREL AGING:	<i>6 months sur lies 100% previously filled French oak barrels</i>
BLEND:	<i>78% Sauvignon Blanc, 19% Sauvignon Musque (a clonal variant of Sauvignon Blanc), 2% Semillon, 1% Muscat</i>
APPELLATION:	<i>Napa Valley</i>
SUGGESTED RETAIL UPON RELEASE:	<i>\$26 per bottle</i>
RELEASE DATE:	<i>May 2017</i>
CASES PRODUCED:	<i>15,200</i>

Marcus Notaro
WINEMAKER