

STAG'S LEAP WINE CELLARS

2017 AVETA SAUVIGNON BLANC

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

Grapes from Usibelli Vineyard in Pope Valley (29%), Rancho Chimiles vineyard, just over the hill in the warm and clear reaches of Wooden Valley, and our Danika Ranch estate vineyard, located adjacent to the Napa River in the Oak Knoll District (13%) made up the largest contribution to this wine. The remaining grapes were sourced from key vineyards in Napa Valley including Beckstoffer Melrose in Rutherford (7%), Solari in Calistoga (8%), 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.

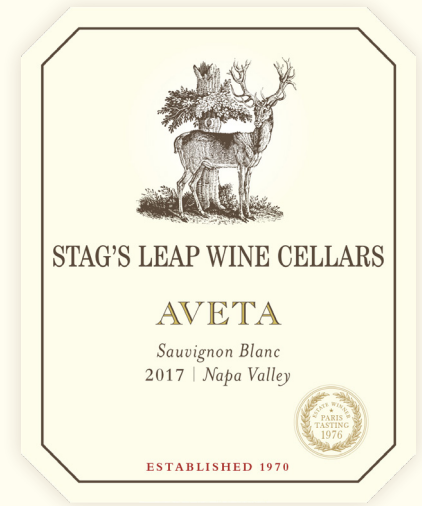
The juice was fermented at cool temperatures in a mix of stainless steel (52%) and neutral French oak barrels (47%) and concrete (1%). The wine was aged on light lees for six months and was stirred every two weeks, providing some roundness to the wine's texture.

VINTAGE

The 2017 vintage was a memorable one with more than its fair share of historic challenges – but it resulted in very high-quality fruit at lower yields. We started with a wet winter that brought much-needed water after several years of drought. Spring and summer temperatures alternated between unusually cool and unusually hot with a record-breaking heat wave over Labor Day weekend. Just as harvest was reaching its final crescendo, on October 8th tragic wildfires broke out that burned throughout Napa and Sonoma counties. At Stag's Leap Wine Cellars, the Atlas Peak fire burned right down to the edge of the vineyards. Thankfully the vineyard served as a giant fire break and the winery was undamaged and our employees were safe. Most of our grapes were harvested prior to the fire. The Chardonnay and Sauvignon Blanc have nice aromas and flavors and the Cabernet Sauvignon has richer fruit with good texture.

WINE

The 2017 AVETA Sauvignon Blanc offers expressive aromas of tangerine, lemongrass, nectarine and a hint of grass. On the palate, the wine is fresh and lively with citrus flavors and a touch of orange blossom. The wine has a lingering finish with bright acidity. The weight, flavorful texture and acidity make this a versatile food wine. Try pairing AVETA with fresh fish ceviche, crab cakes or grilled oysters with mignonette sauce.



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| HARVEST DATES: | Aug. 29 – Sept. 15, 2017 |
| ALCOHOL: | 14.0% |
| pH: | 3.38 |
| TA: | 0.58 g/100ml |
| FERMENTATION: | 52% stainless steel 47% previously filled French oak barrels 1% concrete |
| MALOLACTIC FERMENTATION: | None |
| BARREL AGING: | 6 months sur lies 100% previously filled French oak barrels |
| BLEND: | 86% Sauvignon Blanc, 10% Sauvignon Musque (a clonal variant of Sauvignon Blanc), 3% Semillon, 1% Muscat Canelli |
| APPELLATION: | Napa Valley |
| SUGGESTED RETAIL UPON RELEASE: | \$26 per bottle |
| RELEASE DATE: | August 2018 |
| CASES PRODUCED: | 17,000 |

Marcus Notaro
WINEMAKER