

# STAG'S LEAP WINE CELLARS

## 2017 PTOLEMY LATE HARVEST SAUVIGNON BLANC

Ptolemy was a first century astronomer and geographer. His Ptolemaic Model of the Universe depicted the sun revolving around the earth. Copernicus later determined that the planets circle the sun. And so it is in the Stag's Leap Wine Cellars universe – our wines focus around dry Cabernet Sauvignon. With the Late Harvest Sauvignon Blanc, the sun revolves around the earth for once, as we take a sweeter perspective.

### VINEYARDS AND WINEMAKING

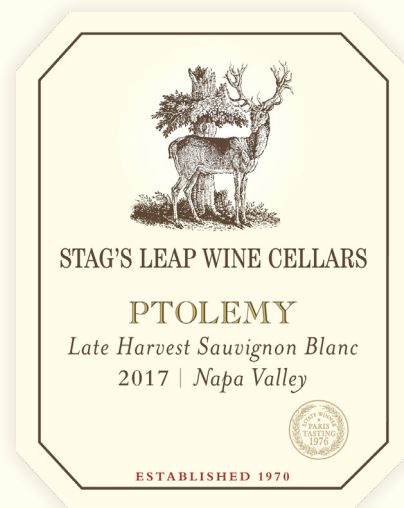
Our Danika Ranch estate vineyard, located adjacent to the Napa River in the Oak Knoll District, provided all the Sauvignon Blanc grapes for this wine. This estate vineyard brings spicy peach, guava and grapefruit notes to the wine. The grapes were left on the vine an extra month (picked on November 14th at 36.5 Brix) after the grapes for our AVETA Sauvignon Blanc were brought in. This allowed the sugar levels to rise and the grapes to concentrate. The juice was fermented in one-year-old French Oak barrels for three and a half months.

### 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

This Late Harvest Sauvignon Blanc has bold aromas of apricot, orange peel and guava. On the palate, the wine has a smooth and viscous entry that coats the mouth with delicious fruit flavors and leads to a finish filled with honey, ripe melon and apricot notes. It has nice acidity, giving the wine good length and balance. A perfect way to close a meal, this bottling will pair equally well with an apple or lemon tart, cheesecake with fresh fruit or blue cheese with mixed nuts.



<b>HARVEST DATES:</b>	<i>November 14, 2017</i>
<b>ALCOHOL:</b>	<i>10.2%</i>
<b>pH:</b>	<i>4.01</i>
<b>TA:</b>	<i>0.63 g/100ml</i>
<b>RESIDUAL SUGAR:</b>	<i>19.7 g/100ml</i>
<b>FERMENTATION:</b>	<i>1 year old French oak</i>
<b>MALOLACTIC FERMENTATION:</b>	<i>None</i>
<b>BARREL AGING:</b>	<i>3.5 months</i>
<b>BLEND:</b>	<i>100% Sauvignon Blanc</i>
<b>APPELLATION:</b>	<i>Napa Valley</i>
<b>CASES PRODUCED:</b>	<i>38</i>
<b>SUGGESTED RETAIL:</b>	<i>\$85 per bottle (375ml)</i>
<b>RELEASE DATE:</b>	<i>May 2018</i>

Marcus Notaro  
WINEMAKER