

STAG'S LEAP WINE CELLARS

2018 ARTEMIS® CABERNET SAUVIGNON

NAPA VALLEY

ARTEMIS, named after the Greek goddess of the hunt, is a wine that truly reflects its name. It's the culmination of our hunt for the finest grapes from Napa Valley which, when combined with estate-grown fruit, create a Cabernet Sauvignon that expresses the regional character of Napa Valley with the signature style of Stag's Leap Wine Cellars. This approach results in a wine of lush fruit flavors balanced by extraordinary structure and elegance. Whereas our Estate Cabernet Sauvignons showcase the distinctive characteristics of each vineyard, ARTEMIS demonstrates how astute grape selection and skillful blending can create a wine that represents the sum of Napa Valley's best Cabernet Sauvignon parts.

VINEYARDS & WINEMAKING

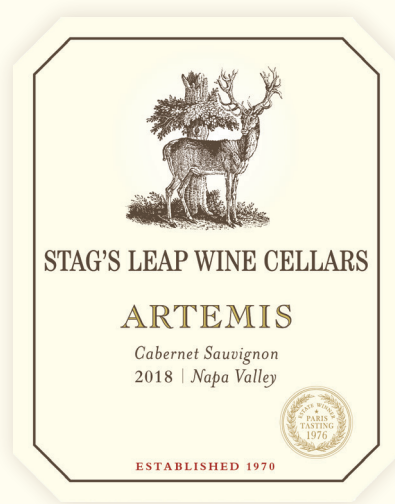
Imagine taking an aerial tour of Napa Valley, flying over the patchwork of vineyards that have made the valley and its wines famous. The grapes for ARTEMIS are sourced from a unique collection of these sites. The 2018 blend is derived from a spectrum of fruit grown for Stag's Leap Wine Cellars by independent growers from across the Napa Valley including: 41% Atlas Peak District; 11% Battuello Vineyard in St. Helena; 8% Arcadia Vineyard in Coombsville, 6% Shooting Star in Pope Valley, 5% Twin Creeks Vineyard in Wooden Valley, 4% Rancho Chimiles in Wooden Valley, and a small amount from S.L.V. and FAY. Each site lends its personality to the aroma, flavor, structure and texture of the finished wine. A touch of Petit Verdot (1%) and Malbec (1%) were blended with the Cabernet Sauvignon for another layer of complexity. The wine was aged for 15 months in 40% new oak (35% new French Oak; 5% new American Oak) with the balance in older oak barrels.

VINTAGE

The 2018 season began with productive, late season rains that translated into strong vine growth throughout the spring. Cool temperatures in late spring resulted in an extended bloom period and very good fruit-set. Except for a hot July, the summer was beautiful with temperatures neither too hot nor too cool – a true Goldilocks zone. Cool temperatures returned in September that slowed ripening and extended hang-time, resulting in very even ripening with great flavors at lower sugar levels. We completed the harvest for our Sauvignon Blanc and Chardonnay – and began picking our red grapes – a good month later than in 2017 (and two weeks later than normal). Overall, this was a year of exceptional fruit quality producing wines with expressive fruit character. The Sauvignon Blanc and Chardonnay wines have beautiful, bright acidity.

WINE

The 2018 ARTEMIS Cabernet Sauvignon delivers expressive aromas of ripe raspberry, dark cherry and blackberry along with hints of cedar and spice. The mid-palate is pleasant and round with flavors of dark chocolate, plum, dried fruit and toasted oak. The finish is rich and lingering. Enjoy this Cabernet Sauvignon with grilled tri-tip, braised short ribs, or pasta with wild mushrooms and prosciutto.



HARVEST DATES:	<i>Sept. 14 – Nov. 2, 2018</i>
ALCOHOL:	<i>14.5%</i>
pH:	<i>3.83</i>
TA:	<i>0.49 g/100ml</i>
BARREL AGING:	<i>15 months; 35% new French oak, 5% new American oak, balance in older oak barrels</i>
BLEND:	<i>98% Cabernet Sauvignon, 1% Petit Verdot, 1% Malbec</i>
APPELLATION:	<i>Napa Valley</i>
RELEASE:	<i>October 2020</i>

Marcus Notaro
WINEMAKER