

STAG'S LEAP WINE CELLARS

2021 AVETA SAUVIGNON BLANC

While Stag's Leap Wine Cellars began making Napa Valley Sauvignon Blanc in the early 1980s, 2013 was the first 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 Danika Ranch in Oak Knoll (31%), Bravo Zulu in Oak Knoll (22%), Rancho Chimiles vineyard in Wooden Valley (21%), and Ryan Vineyard in Oak Knoll (14%) form the backbone of this wine. Oak Knoll fruit 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.

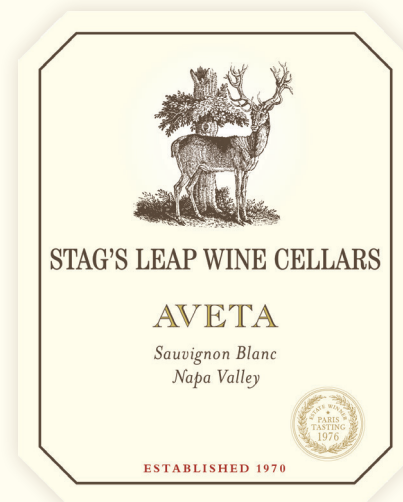
The juice was fermented at cool temperatures in a mix of stainless steel (35%) and neutral French oak barrels (65%). The wine was aged on light lees for seven months and was stirred every two weeks, providing some roundness to the wine's texture.

VINTAGE

The 2021 growing season will be remembered for being the second consecutive year of very dry conditions during winter and spring and for challenging weather during bloom and flowering. This resulted in a reduction in yield and more variability on the clusters themselves. We had classic Napa Valley weather during the heart of the growing season with moderate temperatures and cool sea breezes in the afternoon and evening all summer. Early September saw a mini heat wave that pushed ripeness along, then a return to beautiful weather for the remainder of harvest. Berries were a little smaller than usual with loose clusters. Overall, this may be the best vintage for quality I've seen yet!

WINE

The 2021 AVETA Sauvignon Blanc offers fragrant aromas of lemongrass, passion fruit, papaya and tangerine. The wine has bright and fresh acidity with a flavorful finish filled with lingering guava, citrus and honeysuckle notes. Try pairing AVETA with fresh fish ceviche, crab cakes or grilled oysters with mignonette sauce.



HARVEST DATES:	<i>Aug. 23 to Sep. 9, 2021</i>
ALCOHOL:	<i>14.0%</i>
pH:	<i>3.10</i>
TA:	<i>0.66 g/100ml</i>
FERMENTATION:	<i>65% barrel; 35% stainless steel</i>
MALOLACTIC FERMENTATION:	<i>None</i>
BARREL AGING:	<i>7 months sur lie, 69% barrel aged in older French oak</i>
BLEND:	<i>76% Sauvignon Blanc, 19% Sauvignon Musque (a clonal variant of Sauvignon Blanc), 4% Muscat Canelli, 1% Semillon</i>
APPELLATION:	<i>Napa Valley</i>
RELEASE DATE:	<i>October 2022</i>

Marcus Notaro
WINEMAKER