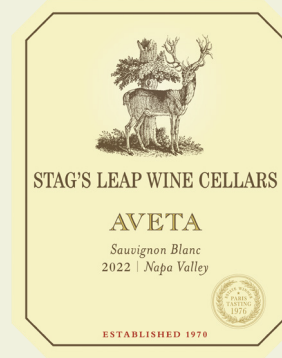




STAG'S LEAP WINE CELLARS

2022 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 & WINEMAKING

Key vineyards for this wine included Danika Ranch (48%), Bravo Zulu (15%), Trubody Ranch (18%) and Ryan's Vineyard (11%) all located in the Oak Knoll District. Oak Knoll fruit brings spicy peach, guava and grapefruit notes to the mix. The juice was fermented at cool temperatures in a mix of stainless steel (33%) and neutral French oak barrels (67%). The wine was aged on light lees for 6.5 months and was stirred every two weeks, providing some roundness to the wine's texture.

VINTAGE

The 2022 vintage was the third year in a row of drought. Following the 2021 harvest, we received a record rainfall of 11.20 inches at the end of October, resulting in saturated soils. Unfortunately, the rest of the winter was remarkably dry. We began the 2022 season with early mowing and tillage to conserve as much soil moisture as possible. There was an unusual hail/rainstorm at bloom that reduced yields in some vineyards. This was followed by a late frost in mid-April, but thankfully we did not get extreme freezing temperatures. Spring weather was very unpredictable, with a mix of cool, warm, and hot days. To add to the excitement, Mother Nature gave us some late June rain that increased the mildew pressure across the valley. It wasn't until mid-July when we reached our typical summer temperatures. The rest of the summer saw average temperatures and good growing conditions. Then, just at the start of harvest, we experienced a nine-day heat wave with record temperatures. Despite the drought and extreme heat at harvest, with careful attention to the timing of our work in the vineyards, we brought in exceptional fruit. Overall, the wines from this vintage have riper flavors and softer acid structures.

WINE

The 2022 AVETA Sauvignon Blanc offers fragrant aromas of grapefruit, lemongrass, citrus, lychee and orange blossom. The wine is bright and lively on the palate with a thirst-quenching acidity and pure flavors of mandarin orange and honeysuckle that lead to a lasting aftertaste. Try pairing AVETA with fresh fish ceviche, crab cakes or grilled oysters with mignonette sauce.

HARVEST DATES:	<i>August 22 to September 9, 2022</i>
ALCOHOL:	<i>13.5%</i>
PH:	<i>3.24</i>
TITRATABLE ACIDITY:	<i>0.66 g/100ml</i>
FERMENTATION:	<i>67% barrel; 33% stainless steel</i>
MALOLACTIC FERMENTATION:	<i>None</i>
BARREL AGING:	<i>6.5 months sur lies 88% barrel aged in older French oak</i>
BLEND:	<i>74% Sauvignon Blanc, 21% Sauvignon Musque (a clonal variant of Sauvignon Blanc), 4% Muscat Canelli, 1% Semillon</i>
APPELLATION:	<i>Napa Valley</i>
RELEASE DATE:	<i>July 2023</i>

Marcus Notaro
WINEMAKER