



STAG'S LEAP WINE CELLARS

LUIS CONTRERAS

Winemaker



Luis Contreras, who has worked for Stag's Leap Wine Cellars for more than 25 years, was promoted to Winemaker in March 2023. He was named Assistant Winemaker in June 2017. He began his career as a temporary bottling worker in 1996 and worked his way up the ranks by spending two years in bottling, eight years as a cellar worker and was promoted to Cellar Master in 2006.

As Winemaker, Luis works closely with Head Winemaker Marcus Notaro and Vineyard Director Kirk Grace on crafting the highest quality wines possible. Luis is regularly out in the Stag's Leap Wine Cellars estate vineyards as well as in the vineyards with long-term contracts to evaluate progress and monitor the various stages of vine development. He also participates in wine tastings with Winemaker Marcus Notaro to track the development and progress of every lot during the aging process. During harvest, Luis is actively involved in all aspects of Sauvignon Blanc and Chardonnay winemaking as well as monitoring the red grape processing and fermentations. Luis continues to oversee all cellar and bottling operations.

When asked what he likes most about his job he says with a smile, "Being part of something special and unique that changes people's lives. Wine is a living thing. It is capable of expressing the varietal characteristics, the growing region and winemaking techniques that are used – and it involves many people working together towards one goal. Wine has the potential to create unforgettable memories and being part of that is priceless."

Luis grew up in Colima, Mexico. His father came to the Napa Valley in 1985 to work as a vineyard worker. Six years later, he brought his family here to live. His father picked grapes for many years and now Luis helps make the wine.

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