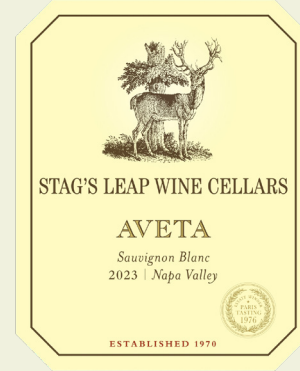




STAG'S LEAP WINE CELLARS

2023 AVETA SAUVIGNON BLANC

AVETA is 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. While Stag's Leap Wine Cellars began making Napa Valley Sauvignon Blanc in the early 1980s, 2013 was the first vintage to carry the name "AVETA."



VINEYARDS & WINEMAKING

Key vineyards for this wine included Danika Ranch (52%), Bravo Zulu (13%), Rancho Chimiles (21%) and Ryan's Vineyard (12%).

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 (63%) and neutral French oak barrels (37%). The wine was aged on light lees for 6 months and was stirred every two weeks, providing some roundness to the wine's texture.

VINTAGE

The 2023 vintage could be the vintage of the decade. It is among the coolest growing seasons in Napa Valley in the past ten-plus years, resulting in wines that are exceptionally flavorful, expressive, and have strong potential to age for decades to come.

Winter brought ample rainfall that filled reservoirs and enriched soils with lasting saturation. The two-year average rainfall in 2021 & 2022 was 17.5 inches. In 2023, that figure more than doubled to 39.6 inches at our estate.

Cool conditions led to a later-than-average bud break in mid-April, with continued cold weather throughout bloom. Summer was a classic for Napa Valley. Warm sunny days combined with cool sea breezes in the late afternoon and evening persisted all season long, resulting in a slow and even ripening period.

WINE

Fragrant and inviting, this Sauvignon Blanc offers aromas of mango, gooseberries, white peach, and pineapple, with a touch of orange blossoms and straw. This wine is bright with a refreshing mouthfeel, mineral and citrus notes, and a touch of grapefruit and grass on the vibrant finish.

HARVEST DATES:	<i>September 6 to October 2</i>
ALCOHOL:	<i>13.5%</i>
PH:	<i>3.1</i>
TITRATABLE ACIDITY:	<i>0.67 g/100ml</i>
FERMENTATION:	<i>63% Fermented in Stainless Steel, 37% Fermented in older French oak barrels</i>
MALOLACTIC FERMENTATION:	<i>0%</i>
BARREL AGING:	<i>6 months, 50% in Stainless Steel and 50% in older French oak barrels</i>
BLEND:	<i>68% Sauvignon Blanc, 27% Sauvignon Musque, 4% Sémillon, 1% Muscat Canelli</i>
APPELLATION:	<i>Napa Valley</i>

Marcus Notaro
WINEMAKER