



STAG'S LEAP WINE CELLARS
2003 ARTEMIS CABERNET SAUVIGNON

Vineyards ~ The name ARTEMIS, after the Greek Goddess of the hunt, targets a vision for our Napa Valley Cabernet Sauvignon using the same Golden Mean principle present in our estate wines – a harmonious unity of opposing vinous elements (for example, robust or supple qualities). In pursuit of that goal, fruit from our renowned estate vineyards form the heart of this Napa Valley blend. FAY adds luminous perfume and supple fruit flavors, while the wine's multi-layered robust concentration come from a small but significant addition of S.L.V. grapes. The blend is completed with fruit from our ARCADIA Vineyard, whose Cabernet Sauvignon provides firm tannins and structural support.

Vintage ~ The 2003 vintage started out as one of the more challenging in recent memory. High temperatures in early spring, followed by one of the rainiest Aprils in history, disturbed many vines' ability to set fruit. Temperatures stayed low throughout much of the summer, and for a while it appeared that harvest would be much later than normal. Warm weather in September helped bring the grapes to full maturity, resulting in excellent quality of fruit.

Wine ~ A vibrant nose of plum, cassis, nutmeg, black licorice and hints of rosemary greets the taster, with additional layers of raspberry, tealeaf, rose petals and vanilla. Concentrated flavors of black cherry, plum, cassis, baked cherry pie, cocoa, toast, and allspice intermingle with dusty tannins, hints of white pepper and tobacco. Perfectly balanced and firmly structured, this wine has significant aging potential and is ready to enjoy now with an herb-stuffed turkey accompanied by a velvety chestnut soup.

Harvest Dates – September 6- October 29
Harvest Brix – 24° Brix (weighted average)
Alcohol – 13.8%
pH – 3.70
Titrateable Acidity – 0.59g/100ml
Blend – 99.47% Cabernet Sauvignon,
0.50% Merlot, 0.03% Petit Verdot

Appellation – 100% Napa Valley
Fermentation – 100% Tank
Barrel Aging – 18 months French Oak
Release Date – October 1, 2005
Suggested Retail – \$50.00 per bottle