

STAG'S LEAP WINE CELLARS

2015 ARTEMIS® CABERNET SAUVIGNON

ARTEMIS, named after the Greek goddess of the hunt, is a wine that truly reflects its name. It's the culmination of our hunt for the finest grapes from Napa Valley which, when combined with estate-grown fruit, combine to create a Cabernet Sauvignon that expresses the regional character of Napa Valley with the signature style of Stag's Leap Wine Cellars. This approach results in a wine of lush fruit flavors balanced by extraordinary structure and elegance. Whereas our Estate Cabernet Sauvignons showcase the distinctive characteristics of each vineyard, ARTEMIS demonstrates how astute grape selection and skillful blending can create a wine that represents the sum of Napa Valley's best Cabernet Sauvignon parts.

VINEYARDS & WINEMAKING

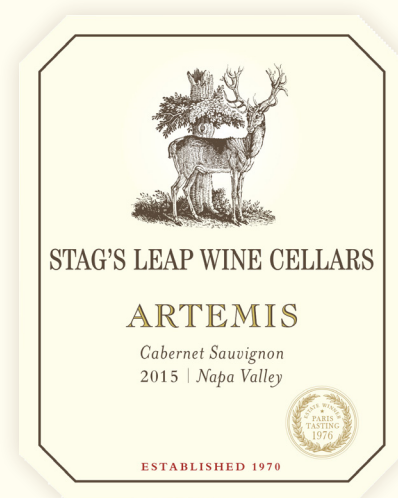
Imagine taking an aerial tour of Napa Valley, flying over the patchwork of vineyards that have made the valley and its wines famous. The grapes for ARTEMIS are sourced from a unique collection of these sites. The 2015 blend is derived from a spectrum of fruit grown for Stag's Leap Wine Cellars by independent growers from across the Napa Valley including: 23% Atlas Peak District; 19% Arcadia Vineyard in Coombsville; 12% Battuello Vineyard in St. Helena; 9% Shooting Star in Pope Valley; and 1% Estate fruit (FAY and S.L.V.). Each site lends its personality to the aroma, flavor, structure and texture of the finished wine. A touch of Merlot (5%) and Petit Verdot (1%) were blended with the Cabernet Sauvignon for another layer of complexity. The wine was aged for 17 months in 34% new French Oak and 4% new American Oak.

VINTAGE

Overall, 2015 was a year with lower than usual crop size but with high quality fruit. The growing season was hot and dry and harvest started and ended early. A very warm and relatively dry winter led to early budbreak but, conversely, temperatures were abnormally low during the bloom period in May. During this extended bloom, there were two small rain events that resulted in a high incidence of 'shatter,' reducing tonnage. While it was a challenging vintage, by continually adjusting to the challenges and employing best practices, the grapes brought into the winery were of high quality.

WINE

The 2015 ARTEMIS Cabernet Sauvignon opens with inviting aromas of dark cherry and berry fruit, cassis, sweet vanilla and a hint of olive. On the palate, the wine has a smooth entry with a rich mouthfeel and lingering aftertaste of black cherry and dusty cocoa. Enjoy this Cabernet Sauvignon with Memphis-style dry rub pork or beef ribs, grilled tri-tip, or polenta with wild mushrooms, sage and prosciutto.



HARVEST DATES: Sept. 9 – Oct. 16, 2015

ALCOHOL: 14.5%

pH: 3.85

TA: 0.50 g/100ml

BARREL AGING: 17 months
34% new French oak
4% new American oak

BLEND: 94% Cabernet Sauvignon
5% Merlot
1% Petit Verdot

APPELLATION: Napa Valley

RELEASE: September 2017

Marcus Notaro
WINEMAKER