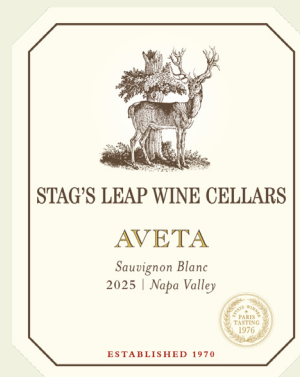




2025 AVETA SAUVIGNON BLANC

AVETA is named after a water goddess often depicted with fruit, a fitting tribute to the vibrant fruit flavors and minerality of our Sauvignon Blanc. This wine is crafted from grapes grown in the alluvial soils of our estate vineyards, as well as other exceptional sites in Napa Valley. Although Stag's Leap Wine Cellars began producing Napa Valley Sauvignon Blanc in the early 1980s, the 2013 vintage was the first to carry the name "AVETA".



VINEYARDS & WINEMAKING

Most of the fruit for the 2025 AVETA Sauvignon Blanc is sourced from vineyards in Napa Valley's Oak Knoll District, including our Danika Ranch Estate Vineyard, Bravo Zulu, and Trubody vineyards. Fruit from the Oak Knoll District contributes vibrant notes of white peach, guava, and grapefruit to the final blend. A portion of the fruit is sourced from Rancho Chimiles Vineyard in Wooden Valley with an additional small portion coming from the Antica Estate on Atlas Peak.

The wine was fermented at cool temperatures using a blend of stainless steel (68%) and neutral French oak barrels (32%). It was subsequently aged on its lees for six months in 62% stainless steel and 38% neutral French oak.

VINTAGE

The 2025 growing season unfolded with a classic start, as bud break arrived on time followed by moderate spring conditions and ideal weather during bloom, setting the stage for strong fruit development. The season took a distinctive turn in early summer, with an unusually cool July marked by persistent morning cloud cover that often lingered until midday. This extended cool period slowed sugar accumulation and allowed the vines to progress with minimal stress, delaying the need for irrigation until later in the season.

As harvest approached, the absence of heat spikes preserved freshness and balance in the fruit, though intermittent rain events introduced a more complex rhythm to picking decisions. These periods of rain, followed by brief windows of dry weather, created a stop-and-start harvest dynamic that required careful coordination between vineyard and cellar teams.

Despite those challenges, the fruit came in beautifully, with slightly larger, fuller clusters and lower overall sugar levels, reflecting the cooler growing conditions. Harvest timing extended later than average, but the lack of extreme heat allowed for steady, even ripening.

The resulting wines are a clear expression of the vintage. The white wines show lifted aromatics, varietal precision, and bright, vertical acidity with persistent, clean finishes.

WINE

The 2025 AVETA Sauvignon Blanc displays enticing aromas of lychee, tangerine, lemongrass, and fresh-cut hay. The palate is bright and vibrant, lifted by crisp acidity and vibrant citrus character. The wine culminates in a refreshing and complex finish accented by lime zest and lemon rind.

HARVEST DATES: August 21 to September 12, 2025

ALCOHOL: 12.5%

PH: 3.15

TITRATABLE ACIDITY: 0.75 g/ 100ml

FERMENTATION: 68% stainless steel, 32% neutral French oak barrels

BARREL AGING: 62% in stainless steel, 38% in neutral French Oak barrels aged sur lie for 6 months

BLEND: 65% Sauvignon Blanc, 30% Sauvignon Musque, 5% Semillon

APPELLATION: Napa Valley

Marcus Notaro
DIRECTOR OF WINEMAKING