

STAG'S LEAP WINE CELLARS

2006 ARTEMIS CABERNET SAUVIGNON

Our Napa Valley collection of wines is crafted with the same approach to winemaking as our limited-production estate wines, resulting in wines of supple power and elegance. In fact, fruit from our estate vineyards provides the stylistic inspiration for this wine. ARTEMIS, named after the Greek goddess of the hunt, provides a strong link to the origin, style, and character of our renowned estate wines.

VINEYARDS & WINEMAKING

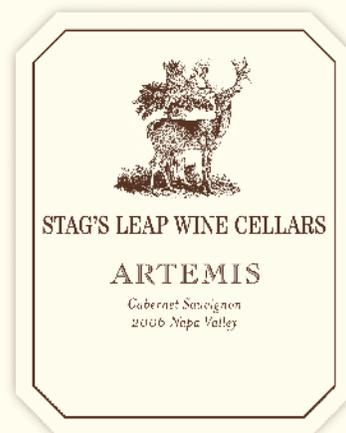
The heart of the ARTEMIS blend is composed of fruit from our estate vineyards. Cabernet Sauvignon from ARCADIA VINEYARD gives the wine tannin and structural support. FAY contributes a generous perfume, while the wine's complexity and concentration benefit from a small but significant addition of S.L.V. fruit. Then, to complement our estate fruit's distinctive qualities of flavor and structure, we turn to independent Napa Valley growers whose vineyards meet our rigorous farming standards.

VINTAGE

Flooding kicked off the New Year in Napa Valley, which made for great news headlines, but caused no damage to dormant vines. Cool, wet weather delayed bud break by a few weeks, but by early June, the sun came out and vines began to bloom and set fruit. In mid-July, a record-setting heat wave lasted about ten days, which helped the vines catch up to a "normal" place in the typical growing season. Seasonal and somewhat cooler weather returned in August, with a mild weather pattern continuing throughout the fall that allowed for moderately paced, deliberate ripening and a long harvest period.

WINE

Focused and complex, the wine opens with aromas and flavors of black fruit—blackberry, currant, and plum—that slowly give way to layers of nutmeg, rosemary, grilled game, and warm pie crust. This firmly structured and full-bodied wine gains depth and richness through the finish. Enjoy this wine with filet mignon with green peppercorn cream sauce or braised veal shanks with green olives and capers.



HARVEST DATES: *Sept. 17 – Oct. 25*

ALCOHOL: 13.8%

pH: 3.72

TITRATABLE ACIDITY: 0.58g/100ml

BARREL AGING: 18 months
33% new French oak

BLEND: 92% Cabernet Sauvignon
8% Merlot
(41% estate grown)

APPELLATION: *Napa Valley*

RELEASE DATE: *November 2008*

SUGGESTED RETAIL: \$55 per bottle

A handwritten signature in cursive script that reads "Nicki Pruss".

Nicki Pruss
Winemaker