

STAG'S LEAP WINE CELLARS

2005 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, represents our targeted approach of establishing this wine's origin, style, and character as a gateway to our renowned estate wines.

VINEYARDS & WINEMAKING

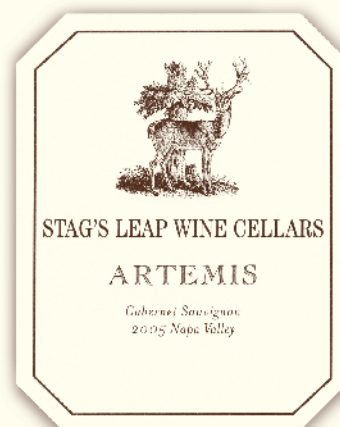
The heart of the ARTEMIS blend is composed of fruit from our estate vineyards. Cabernet Sauvignon from ARCADIA VINEYARD gives the wine tannin and structural support. FAY contributes a generous perfume, while the wine's complexity and concentration benefit from a small but significant addition of S.L.V. 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

With its excellent quality and abundant crop size, the 2005 vintage has the potential to be among the best of the decade. Heavy rainfall after bud break and during fruit set made for a nervous start to the growing season. Fortunately, temperatures rose following bloom and remained moderate throughout the summer. The late spring rains and moderate temperatures reduced the need for irrigation, and some of our blocks were dry farmed throughout the season. In September, warmer weather arrived with an Indian summer that provided ideal conditions for the final push to ripeness.

WINE

A perennial favorite on restaurant wine lists, ARTEMIS is generous in flavor and velvety in texture. Aromas of cassis and caramel rise and give way to earthy notes of black olive, black pepper, and truffles. Classic flavors of cassis and black cherry fill the mouth as notes of violets and vanilla linger on the finish. Enjoy this wine with braised short ribs on a cold winter's night or with a porcini and gorgonzola burger for you gourmet grillers.



HARVEST DATES: Sept. 6 – Oct. 24

ALCOHOL: 13.8%

pH: 3.62

TITRATABLE ACIDITY: 0.59g/100ml

BARREL AGING: 16 months
57% new French oak

BLEND: 94% Cabernet Sauvignon
6% Merlot
(34% estate grown)

APPELLATION: Napa Valley

RELEASE DATE: October, 2007

SUGGESTED RETAIL: \$55 per bottle

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

Nicki Pruss
Winemaker