



**STAG'S LEAP WINE CELLARS**  
**2004 ARTEMIS**  
**NAPA VALLEY CABERNET SAUVIGNON**

Our Napa Valley collection of wines are 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 forms the focal point of this blend and 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. FAY contributes a generous perfume, while the wine's complexity and concentration benefit from a small but significant addition of S.L.V. fruit. Cabernet Sauvignon from our ARCADIA VINEYARD gives the wine tannin and structural support. 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** ~ The 2004 vintage was a good year in terms of climate, crop level, and potential wine quality. The vines broke dormancy early, with bud break coming in late February, approximately 15 days early. A warm, dry spring followed, marked by some record high temperatures in March which set the stage for an early harvest. However, summer ensued with cool, foggy mornings and warm, mild afternoons which allowed sugar levels, flavors, and acidity to come into balance.

**Wine** ~ Sensuous aromas of rich, dark chocolate, black cherries, and espresso immediately rise from the glass. As the wine opens, look for more subtle notes of violets, nutmeg, and truffles. The aromas carry over to the palate with additional flavors of cassis, orange peel, and clove. This medium to full-bodied wine has fine grained and smooth pebbly tannins. Its firm structure and fine balance make it a perfect accompaniment to classic chop house fare. Try this wine with any fine cut of steak and you will be delighted.

**Harvest Dates** – August 28 - October 14  
**Alcohol** – 13.8%  
**pH** – 3.70  
**Titrateable Acidity** – 0.59g/100ml

**Barrel Aging** – 18 months, 52% new French oak  
**Appellation** – 100% Napa Valley  
**Blend** – 98.4% Cabernet Sauvignon, 1.6% Merlot  
**Release Date** – September 1, 2006  
**Suggested Retail** – \$50 per bottle

Nicki Pruss  
Winemaker