

STAG'S LEAP WINE CELLARS

2010 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

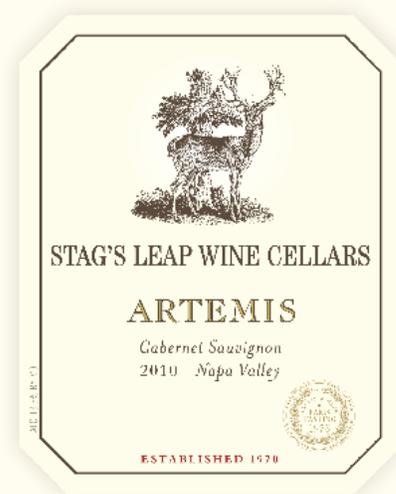
Imagine taking an aerial tour of Napa Valley, flying over the patchwork of vineyards that have made the valley and its wines famous. The grapes for ARTEMIS are sourced from a unique collection of these sites. The 2010 blend is derived from a spectrum of fruit grown for Stag's Leap Wine Cellars by independent growers from across the Napa Valley. Each site lends its personality to the aroma, flavor, structure and texture of the finished wine. Twelve percent Merlot was blended with the Cabernet Sauvignon for another layer of complexity. The wine was aged for 18 months in a combination of new and used French oak.

VINTAGE

2010 was a year that proved you should never judge the end by the beginning. It was slow to start, with heavy spring rains and a cool summer. A summer long on sweaters and short on, well, shorts. The "normal" start of the harvest season was delayed by two to three weeks in most vineyards. Mother Nature brought us a heat spell in late August, followed by another which, after a much longer time on the vine than in most years, resulted in a rather compact harvest with white and red grapes coming in from the vineyards in tight succession. The slow grape maturity of the 2010 vintage aptly suited our Stag's Leap Wine Cellars house style, creating wines with great extraction and fuller flavors at lower alcohol levels.

WINE

This ARTEMIS Cabernet Sauvignon offers pleasing aromas of black cherries, red plums, violets, nutmeg and sandalwood along with a hint of dried herbs. The cherry and plum notes carry over onto the palate and combine with ripe, mixed berries. The wine has a smooth, supple entry with good mid-palate structure with fine-grained tannins that lead to a lingering berry-cherry finish. Enjoy this wine with grilled tri-tip, braised short ribs or pasta with wild mushrooms and prosciutto.



HARVEST DATES: Oct. 1 – Nov. 3, 2010

ALCOHOL: 13.5%

pH: 3.76

TITRATABLE ACIDITY: 0.56 g/100ml

BARREL AGING: 18 months
21.5% new French oak

BLEND: 88% Cabernet Sauvignon
12% Merlot

APPELLATION: Napa Valley

RELEASE: August 2012

SUGGESTED RETAIL: \$55 per bottle

Nicki Pruss

Nicki Pruss
Winemaker