

STAG'S LEAP WINE CELLARS

2011 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

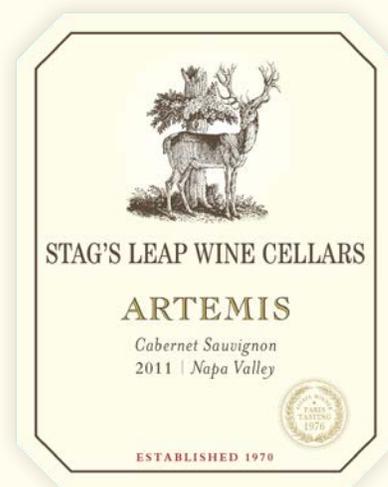
Imagine taking an aerial tour of Napa Valley, flying over the patchwork of vineyards that have made the valley and its wines famous. The grapes for ARTEMIS are sourced from a unique collection of these sites. The 2011 blend is derived from a spectrum of fruit grown for Stag's Leap Wine Cellars by independent growers from across the Napa Valley. Each site lends its personality to the aroma, flavor, structure and texture of the finished wine. A small amount of Merlot (14%) was blended with the Cabernet Sauvignon for another layer of complexity. The wine was aged for 16 months in a combination of new and used French oak.

VINTAGE

The 2011 vintage was a cool, wet and late vintage. The cool, wet weather pattern extended from winter through the spring until about mid-June. Many vines experienced a delayed bud-break and the unusually wet spring disrupted bloom, resulting in lower fruit set in some vineyards. The summer was mild and without the normal extended heat spikes providing a cool, slow glide into harvest. This was a year where it was very important to do timely "detail" work in the vineyards to open up the vine's canopy. This allowed for light, air and warmth to penetrate the fruit zone and aimed the fruit in the direction of ripeness. At harvest, the importance of cluster selection – both in the vineyard and at the winery – could not be overlooked. Despite the lighter crop and overall weather pattern in 2011, the signature Stag's Leap Wine Cellars style of balance, elegance and restraint shines through in this wine.

WINE

This ARTEMIS Cabernet Sauvignon offers inviting aromas of red currant and cranberry mixed with hints of vanilla and dried herbs. On the palate, the wine has a soft entry with dried cherry, blackberry, currant and savory herb flavors. The wine has a medium-bodied mouthfeel with round, satin-like tannins. Enjoy this wine with grilled tri-tip, braised short ribs or pasta with wild mushrooms and prosciutto.



HARVEST DATES: Oct. 10 – Nov. 3, 2011

ALCOHOL: 13.5%

PH: 3.66

TITRATABLE ACIDITY: 0.55 g/100ml

BARREL AGING: 16 months
35% new French oak

BLEND: 86% Cabernet Sauvignon
14% Merlot

APPELLATION: Napa Valley

RELEASE: November 2013

SUGGESTED RETAIL: \$55 per bottle