

STAG'S LEAP WINE CELLARS

2012 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

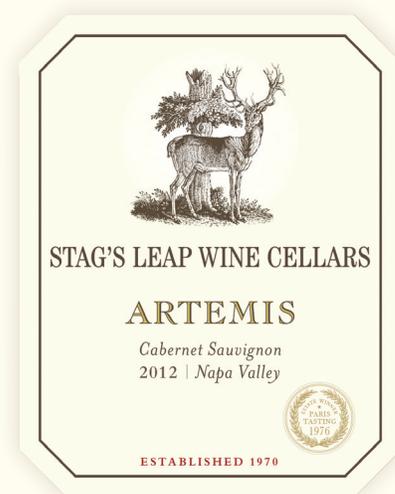
Imagine taking an aerial tour of Napa Valley, flying over the patchwork of vineyards that have made the valley and its wines famous. The grapes for ARTEMIS are sourced from a unique collection of these sites. The 2012 blend is derived from a spectrum of fruit grown for Stag's Leap Wine Cellars by independent 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 (9%) and Malbec (2%) were 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 and American oak.

VINTAGE

2012 was a textbook vintage for the Napa Valley, producing exceptional fruit. A mild winter ended with enough rainfall to allow good moisture in the soil. The mild spring transitioned into a mild summer. With the exception of one heat event in early July, summer temperatures were perfect with daytime highs almost always in the upper 80s and nighttime lows in the upper 40s. In mid-July the valley began predicting a larger than average harvest. But it was a grower's dream as fruit achieved that elegant intersection of flavor and quantity. Fruit matured with deep concentrated flavor and soft tannins. Without extreme heat or rain we found ourselves able to "cherry pick" vineyard blocks as they achieved maximum flavor. The only catch was that a lot of grapes arrived at the winery at the same time. The rain held off almost until the very end of harvest and even then it was only an exclamation mark on a remarkable growing and winemaking vintage.

WINE

This ARTEMIS Cabernet Sauvignon offers inviting aromas of black cherry and plum with hints of vanilla. On the palate, the wine has a soft entry with ripe mixed berry and plum 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: Sept. 18 – Oct. 30, 2012

ALCOHOL: 14.5%

pH: 3.70

TITRATABLE ACIDITY: 0.57 g/100ml

BARREL AGING: 18 months (25% new oak)
87% French oak
13% American oak

BLEND: 89% Cabernet Sauvignon
9% Merlot
2% Malbec

APPELLATION: Napa Valley

RELEASE: September 2014

SUGGESTED RETAIL: \$55 per bottle