



2001 ARTEMIS
NAPA VALLEY CABERNET SAUVIGNON

A Higher Target, A New Name ~ The replanting of our estate vineyards now allows us to designate a larger proportion of our own superb fruit for use in our Napa Valley Cabernet. Previously, our blend had drawn from selected vineyards in many parts of the valley to weave together its varied terrain and represent the Napa Valley as a whole. Now, with the 2001 vintage, we are elevating our sights to focus *not* on a representative style, but on a balance of harmony and tension, of power and suppleness, targeting what we call the golden mean principle expressed so beautifully in our estate wines FAY, SLV and CASK 23. We chose the name Artemis to reflect this new vision for the Napa Valley Cabernet.

Vineyards ~ The heart of the ARTEMIS blend is composed of fruit from our historic FAY vineyard, a promising new estate vineyard, and a few growers of exceptional fruit in the Napa Valley. While in years past the estate-grown portion of the Napa Valley blend typically represented less than 5 percent, beginning in 2001 the percentage of estate fruit has increased to nearly 30%, of which 20% is from FAY. Now, ARTEMIS reveals the silky tannins and perfume of FAY fruit that inspired when Nathan Fay's wine were first tasted 1968, and reflects the classical balance and elegant character that have been the hallmark of his winemaking for thirty years.

Vintage ~ The usual morning fog was absent for the better part of spring, and a few days of very hot weather in May initiated an early, quick bloom. The summer started hot and dry, then turned mild as the fog returned. Veraison (when the grape starts to soften and change color) occurred at about the same time as the previous vintage. Warmer weather returned in August as we prepared for harvest, but fortune prevailed; acidity remained high as heat produced optimum sugar levels and physiological ripeness. Some rain fell during the last week of September, but light winds and the return of sunshine dried the clusters and harvest resumed after two days.

Wine ~ This wine's richness of perfume and structure reveal the blend's higher percentage of grapes from the renowned FAY vineyard. The nose is filled with the fragrance of violets, raspberries, rosemary, and truffle, with a core of black plum. More black fruit blossoms on the palate, yielding flavors of black cherry and a touch of cassis, shot through with a delicate overtone of vanilla. The firm tannins carry through to a satisfyingly spicy finish. This beautifully balanced wine will marry well with both traditional holiday favorites, such as rare prime rib and roast turkey, and less obvious pairings, including seared Ahi or swordfish with a savory shallot sauce or a rich white truffle risotto.

Harvest Dates ~ 8/31/01 through 10/13/01

Harvest Brix ~ 24.0° (weighted average)

Titrateable Acidity ~ 0.56g/100ml

pH ~ 3.7

Barrel Aging ~ 19 months, French oak

Blend ~ 91.6% Cabernet Sauvignon, 8.4% Merlot

Appellation ~ 100% Napa Valley

Release Date ~ November 1, 2003

Suggested Retail ~ \$45 per bottle

Alcohol ~ 13.9%

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