

STAG'S LEAP WINE CELLARS

2009 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

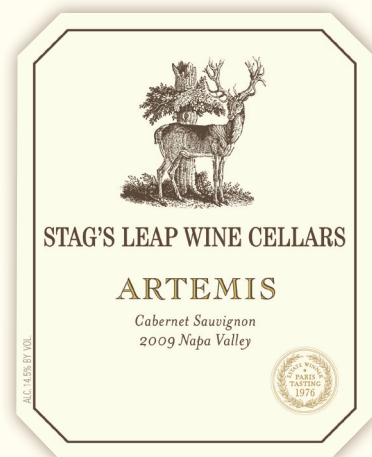
Imagine taking an aerial tour of Napa Valley, flying over the patchwork of vineyards that have made the valley and its wines famous. The grapes for ARTEMIS are sourced from a unique collection of these sites. The 2009 blend is derived from a spectrum of fruit grown for Stag's Leap Wine Cellars by independent growers from as far south as the Carneros region up the Napa Valley to Calistoga in the north. A selection of grapes from our estate vineyards (FAY & S.L.V.) as well as mountain fruit completes the blend. Each site lends its personality to the aroma, flavor, structure and texture of the finished wine. Fourteen percent Merlot was blended with the Cabernet Sauvignon for another layer of complexity. The 2009 ARTEMIS was aged for 18 months in French oak barrels (48% new).

VINTAGE

The 2009 growing season in the Napa Valley was fairly mild and cool and we had less than a handful of days with temperatures in the low 100's. This particular weather pattern allowed us to keep the grape clusters on the vine a bit longer while still producing fruit with balance and varietal character without exaggeration. Compared to the frost and heat challenges of 2008, the 2009 vintage was steady and without incident, save for some late season rain which fell well after the grapes for this wine were harvested. As a result, the 2009 vintage wines exhibit purity of fruit, excellent structure and balance.

WINE

Our 2009 ARTEMIS Cabernet Sauvignon offers inviting aromas of black cherry cola, red cherry, vanilla bean and cocoa powder along with a touch of clove and sage. These notes carry over onto the palate and combine with flavors of milk chocolate, toasty oak and hint of wintergreen. The wine has a smooth texture with great depth and fine-grained tannins. The vibrant fruit, great structure and balanced acidity make this wine pair extremely well with hardy dishes such as braised short ribs or filet mignon with a Cabernet and wild mushroom demi-glace.



HARVEST DATES: Sept. 1 – Oct. 24, 2009

ALCOHOL: 14.5%

pH: 3.82

TITRATABLE ACIDITY: 0.54g/100ml

BARREL AGING: 18 months
48% new French oak

BLEND: 86% Cabernet Sauvignon
14% Merlot

APPELLATION: Napa Valley

RELEASE DATE: January 2012

SUGGESTED RETAIL: \$55 per bottle

Nicki Pruss
Winemaker