

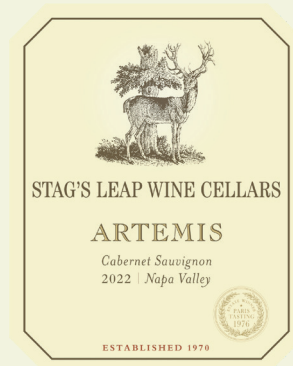


## STAG'S LEAP WINE CELLARS

2022

### 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. ARTEMIS demonstrates how astute grape selection and skillful blending can create a wine that represents the sum of Napa Valley's best parts.



#### VINEYARDS & WINEMAKING

The grapes for ARTEMIS are sourced from a select group of vineyards, carefully chosen to highlight the unique qualities of each site. In a warmer vintage, the optimal sources for ARTEMIS come from the cooler, higher elevation areas, ensuring the balance of ripeness and freshness.

The primary contributors to this exceptional wine are from Atlas Peak, which accounts for 73% of the grapes; and the Arcadia Vineyard in Coombsville, which contributes 12%. The remaining 15% comes from various carefully selected sites throughout Napa Valley, completing the blend with their distinctive characteristics.

#### VINTAGE

The 2022 vintage was the third year in a row of drought. Following the 2021 harvest, we received a record rainfall of 11.2 inches at the end of October, resulting in saturated soil. Unfortunately, the rest of the winter was remarkably dry.

We began the 2022 season with early mowing and tillage to conserve as much soil moisture as possible. There was an unusual hail/rainstorm at bloom that reduced yields in some vineyards. This was followed by a late frost in mid-April, but thankfully we did not get extreme freezing temperatures. Spring weather was very unpredictable, with a mix of cool, warm, and hot days.

To add to the excitement, Mother Nature gave us some late June rain that increased the mildew pressure across the valley. It wasn't until mid-July when we reached our typical summer temperatures. The rest of the summer saw average temperatures and good growing conditions. Then, just at the start of harvest, we experienced a nine-day heat wave with record temperatures. Despite the drought and extreme heat at harvest, with careful attention to the timing of our work in the vineyards, we brought in exceptional fruit. Overall, the wines from this vintage have riper flavors and softer acid structures.

#### WINE

The nose reveals rich aromas of dark fruits, tobacco, ripe figs, raspberries, and cherry compote, with a subtle hint of oak. On the palate, a silky mouthfeel leads into a long, savory finish, showcasing milk chocolate, dark cherry, and boysenberry notes.

<b>HARVEST DATES:</b>	<i>September 10 to October 12, 2022</i>
<b>ALCOHOL:</b>	<i>14.8%</i>
<b>PH:</b>	<i>3.79</i>
<b>TITRATABLE ACIDITY:</b>	<i>0.58 g/100ml</i>
<b>BARREL AGING:</b>	<i>15 months, 55% in new French oak and 45% in older French oak barrels</i>
<b>BLEND:</b>	<i>98% Cabernet Sauvignon, 1.5% Cabernet Franc, 0.5% Petit Verdot</i>
<b>APPELLATION:</b>	<i>Napa Valley</i>

Marcus Notaro  
WINEMAKER