



STAG'S LEAP WINE CELLARS

Artemis Cabernet Sauvignon

Country: United States Region: Napa Valley, CA

Type: Red Varietal: Blend - Cabernet Sauvignon, Merlot, Petit Verdot

Format: 12 x 750ml

BC

AB

SK

MB



TASTING NOTES

Colour: Deep ruby-purple.

Aroma: Focused and complex, the wine opens with aromas and flavours of blackberry, currant and plum.

Taste: This firmly structured and full-bodied wine has layers of nutmeg, rosemary, grilled game, and gains depth and richness through the finish.

Food: Enjoy this wine with filet mignon with green peppercorn cream sauce or braised veal shanks with green olives and capers.

AWARDS & ACCOLADES

2014 ~ 90 Points. "The 2014 Cabernet Sauvignon Artemis is a blend of 98% Cabernet Sauvignon and the rest Merlot and Malbec. Among the top wines, it's the least expensive red in the Stag's Leap portfolio. An elegant style of wine, with notes of cedar wood, black and red currants and spice box, this medium-bodied, delicious, complex and elegant wine could easily pass for a second- or third-growth Bordeaux in a blind tasting. It should drink nicely for another 10-15 years." - Robert Parker's The Wine Advocate, Dec/2016

2013 ~ 93 Points. "A full-bodied, complex Californian Cabernet with classic aromas of cassis and black currant and smoke. Pair with rare cuts of meat. Cabernet Sauvignon food pairings: pepper steaks, smoky ribs, hard cheese, braised pork shanks." - Natalie Maclean, Apr/2016

OTHER INFO

Our Napa Valley collection of wines is crafted with the same approach to winemaking as our limited-production estate wines, resulting in wines of supple power and elegance. Artemis, named after the Greek goddess of the hunt, represents our targeted approach of establishing this wine's origin, style and character as a gateway to our renowned estate wines. The heart of the Artemis blend is composed of fruit from our estate vineyards. Cabernet Sauvignon from Arcadia Vineyard gives the wine tannin and structural support. FAY contributes a generous perfume, while the wine's complexity and concentration benefit from a small but significant addition of S.L.V fruit.



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