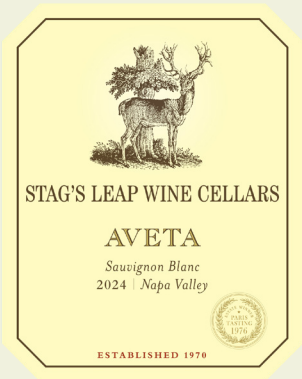




STAG'S LEAP WINE CELLARS

2024
AVETA
SAUVIGNON BLANC

AVETA is named after a water goddess often depicted with fruit, a fitting tribute to the vibrant fruit flavors and minerality of our Sauvignon Blanc. This wine is crafted from grapes grown in the alluvial soils of our estate vineyards, as well as other exceptional sites in Napa Valley. Although Stag's Leap Wine Cellars began producing Napa Valley Sauvignon Blanc in the early 1980s, the 2013 vintage was the first to carry the name "AVETA".



VINEYARDS & WINEMAKING

Most of the fruit for the 2024 AVETA Sauvignon Blanc comes from vineyards in the Oak Knoll District of Napa Valley including our Danika Ranch estate vineyard, Bravo Zulu, and Ryan's Vineyard. Fruit from Oak Knoll contributes a blend of spicy peach, guava, and grapefruit notes to the final wine. A quarter of the fruit comes from Rancho Chimiles Vineyard in Wooden Valley, a family-owned and operated farm that has provided fruit to Stag's Leap Wine Cellars for over 50 years.

Fermentation occurred at cool temperatures using a combination of stainless steel (70%) and neutral French oak barrels (30%). The wine was then aged on light lees for six months, with bi-monthly stirring to contribute a smoother texture.

VINTAGE

The 2024 season experienced 27.75 inches of rainfall, closely aligning with the five-year average of 24 inches. A cool spring gave way to warmer temperatures, with heat gradually intensifying through May and June. The average daily temperatures in 2024 surpassed those of 2023, marking this year as a warmer vintage overall. In contrast, 2023 was noted as the coolest vintage in the past decade. In July, just before veraison, a heat spike helped manage vine vigor and accelerated flavor development. As a result, both Sauvignon Blanc and Chardonnay, along with many Cabernet Sauvignon blocks, were harvested earlier and at lower brix levels than in previous years, due to this early flavor progression.

The harvest of Sauvignon Blanc and Chardonnay occurred in rapid succession, followed by harvest of Cabernet Sauvignon from warmer sites. Overall, the harvest began and concluded three weeks earlier than the previous year. A brief cooling period in late September was succeeded by an extended heat event in early October, which led to an early conclusion of the harvest. This extended heatwave, with daily highs ranging from 94°F to 107°F stressed the vines, yet they displayed remarkable resilience and sustained minimal cluster damage due to precise and timely irrigation management by our viticulture teams.

The white wines from this vintage stand out with bright, vibrant flavors, characterized by crisp acidity and complexity. Similarly, the red wines enchant with their expressive profiles, elegantly framed by restrained tannins. This vintage embodies excellence, promising wines that will resonate with enthusiasts for years to come.

WINE

The 2024 AVETA Sauvignon Blanc has enticing aromas of lemongrass, kiwi, tangerine, grapefruit juice, guava, dried herbs, and a hint of wet straw. The bright, refreshing acidity captivates the palate, showcasing vibrant citrus and mineral notes that culminate in a beautifully savory and elegant finish.

HARVEST DATES:	August 15 to September 3, 2024
ALCOHOL:	13.0%
PH:	3.04
TITRATABLE ACIDITY:	0.78 g/100ml
FERMENTATION:	70% stainless steel, 30% neutral French oak barrels
MALOLACTIC FERMENTATION:	None
BARREL AGING:	70% stainless steel, 30% neutral French oak barrels for 6 months sur lies
BLEND:	69% Sauvignon Blanc, 24% Sauvignon Musque, 4% Semillon, 3% Muscat Canelli
APPELLATION:	Napa Valley
RELEASE DATE:	July 2025

Marcus Notaro
WINEMAKER