

2016 Albariño

Los Carneros

Varietal Composition	100% Albariño
Appellation	Los Carneros
Harvest	September 2016
Technical Data	ALC: 13.0% by vol.; TA: 8.4 G/L; pH: 3.46
Cooperage	95% Fermented 6 Months in Stainless Steel Tanks 5% Fermented 4 Months in 100% French Oak Barrels
Production	1,800 Cases

ARTESA 2016 Albariño Los Carneros

2016 Artesa Albariño Los Carneros
In 1991, Spain's oldest winemaking family, Codorniu Raventós, established Artesa Winery on a high hilltop overlooking the renowned appellation of Los Carneros. Today, we craft a new generation of artisanal wines using the traditions and innovations of our native and adopted homes. In honor of our heritage, we planted albariño on our Estate Vineyard where the climate is perfect for growing Spain's most famous white wine grape. 1,800 cases produced.
Artesa: Born in Barcelona. Raised in Napa Valley.

PRODUCED & BOTTLED BY ARTESA WINERY, NAPA, CA 94559 707 224 1668.
CONTAINS SULFITES - ALC. 13.0% BY VOL.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

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The 2016 Vintage

Bud break arrived early this year as we had signs of bud break around Valentines day and it was a much cooler and foggy season up until August. We didn't get the outrageous high heat in July, August or September, which provided for a longer hang time for the grapes. Overall, quality is high even though we fought of some botrytis pressure. The grapes ripened uniformly and calmly at their own pace, while yields were a tad higher mostly because we added some new pruning techniques, the flavors are phenomenal. The harvest was smooth and progressed from in its own dimension some varietals sooner than others but mostly because of lower yields in Bordeaux's. For the white wines, they are crisp and allow you to taste the coolness of the season. It was interesting some of the grapes—from the cooler areas Carneros compared to the warmer parts of St. Helena—were harvested at the same time.

About The Vineyard

With its cool climate, Carneros is the perfect region for planting Spain's most famous white grape – Albariño. This variety loves cool weather and ripens late without reaching high alcohol levels. For this reason we planted the now 20-year old vines in one of the coolest spots on our estate vineyard, in a block where one of the highest hillside peaks protects the delicate grapes from any late afternoon sun. This block requires careful canopy and irrigation management to ensure enough "hang time" to get even and complete berry ripening.

Winemaking

Early morning and hand harvested, the grapes were quickly brought to the winery, and immediately went through a whole-cluster pressing, and whereby entire grape bunches were pressed very gently to extract the juice. This method minimizes the harsh malic acid and astringent tannins that naturally exist in the skins, seeds and stems. Winemaker Ana Diogo-Draper fermented and aged the wine for six months in stainless steel (95%) and four months in new French oak barrels (5%), a combination that preserves the delicate aromatics of the fruit, yet enriches the final blend with a touch of sweet oak.

Tasting Notes

The 2016 Albariño exemplifies Spain's leading white wine. On the nose, notes of lime and honey are coupled with lilac and stone fruit. A smooth, bright entry gives way to distinct minerality and hints of Meyer lemon. Mouth watering acidity beckons you back for another sip.