

2013 Foss Valley Ranch Cabernet Franc Atlas Peak, Napa Valley

Varietal composition	92% Cabernet Franc, 6% Petit Verdot, 2% Malbec
Vineyard	Foss Valley Vineyard
Harvest	October 2013
Technical data	Alc. 14.7% by vol., TA: 6.4 g/L, PH: 3.46
Cooperage	Fermented and aged 18 months in 100% French Oak Barrels (50% new)
Production	394 cases

About the Vineyard

Artesa's Foss Valley Ranch is located on a mountain top at nearly 1,500 feet in the Atlas Peak appellation, east side of Napa Valley. This picturesque site sits above the fog line and receives plenty of sunlight while its temperature stays cool throughout growing season. This condition gives us an extra two weeks of hang time and allows grapes to develop a great amount of phenolic components. The soils are derived from weathered igneous rock that spread uniformly through the vineyard and offer a high drainage capacity, which regulates vine vigor. Consequently, the terroir of our Foss Valley Ranch provides the grapes with intense color, pure fruit flavor, and structured fine tannin.

Winemaking

The Cabernet Franc grapes were destemmed but not crushed, and sent to a temperature controlled stainless steel tank. After a 3 day cold soak, the fruit was naturally warmed and inoculated with yeast, undergoing fermentation for 16 days. The free run only was sent to french oak barrels, 50% new oak, where it aged for 18 months.

The 2013 Vintage

This vintage was an ideal growing season from bud break to harvest. Total rainfall was normal and we received most of it in November and December which replenished the reservoirs, but did not provide much moisture for the vines in the spring. Because the late winter was dryer than most years, irrigation began two months earlier than usual. Bud break was two weeks earlier than 2012 and the weather during the blooming period was ideal for fruit set and berry development. During the summer, the cycle of warm days and cool nights allowed the ripening process to progress uniformly. The benefit of an early season like this one is the ability to let the crop hang longer allowing ideal flavors to develop. The consistent temperatures and warm, sunny days, promoted even ripening; harvest progressed with a steady flow of high, quality fruit being delivered to the winery daily after being hand-picked in the early morning hours.

Tasting Notes

This is an amazing Cabernet Franc, with an intense dark purple color. On the nose notes of blackberry, dark cherry and a hint of sage. On the palate flavors of raspberry and cassis, with undertones of cayenne pepper and nutmeg. The rich mouthfeel is enhanced by the lush tannins, granting this wine great elegance and concentration.



The winemaking philosophy at Artesa is based on responsible management of land use for future generations. All Estate Vineyards are Napa Green Land Certified by the Napa Valley Vintners Association. Sustainable agricultural methods are practiced to minimize the impact on the natural biodiversity and ecosystems making the vineyards models for erosion and sediment control. Farming in harmony with nature results in wines that reflect the true expressions of their terroir and variety.