



ARTESA  
VINEYARDS & WINERY

2013  
CHARDONNAY

*Estate Reserve*



*varietal composition:* 100% CHARDONNAY

*vineyard:* ARTESA CARNEROS ESTATE VINEYARD, NAPA VALLEY

*harvest:* SEPTEMBER 2013

*technical data:* ALC. 14.4% BY VOL.; RS: 0.07%; TA: 6.3 G/L; PH: 3.57

*cooperage:* FERMENTED AND AGED 8 MOS. IN 100% FRENCH OAK BARRELS (50% NEW)

#### THE 2013 VINTAGE

The 2013 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.

#### ABOUT THE VINEYARD

The grapes for this wine were grown in some of the highest vineyard blocks in Carneros, which happen to be in Artesa's estate vineyard at the edge of Mt. Veeder. These are some of our best vineyard blocks, with a southeastern aspect (i.e. morning sun exposure, but less hot afternoon sun) that allows the grapes to ripen fully while retaining their natural acidity. The gravelly soils here are markedly different than the shallow, heavy clay which prevails throughout Carneros. Our 20-year old vines produce aromatic, highly concentrated grapes which express their place of origin with a distinct minerality.

#### WINEMAKING

Our hand harvested grapes were whole cluster pressed using a slow "champagne" cycle that gently pushes the must rendering clean juice but few solids. Winemaker Mark Beringer placed 100% of the juice into French oak barrels (50% new) specifically coopered for Artesa Chardonnay. After primary fermentation the majority of the wine went through malolactic fermentation and then aged on its lees for eight months, with twice weekly lees stirring. The wines were tasted weekly by Beringer and his team and racked once prior to bottling. Our Estate Reserve Chardonnay is 100% grown, produced and bottled by Artesa.

#### TASTING NOTES

We make wine from each block which becomes the components for creating the final blend. When combined, each component offers specific aroma and flavor characteristics that develop the distinct style. The wine shows fantastic aromatic intricacy and subtle notes of nectarine, vanilla and honeycomb. On the palate, the wine displays a well balanced mouthfeel with lingering flavors of white peach and Meyer lemon characterizing this beautiful corner of Carneros.