



ARTESA
VINEYARDS & WINERY

2014
CHARDONNAY

Estate Reserve



varietal composition: 100% CHARDONNAY

vineyard: ARTESA CARNEROS ESTATE VINEYARD, NAPA VALLEY

harvest: SEPTEMBER 2014

technical data: ALC. 14.3% BY VOL.; RS: 1.0 G/L; TA: 5.3 G/L; PH: 3.64; ML: 0.21 G/L

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

production: 1,460 CASES

THE 2014 VINTAGE

In the beginning of our growing season, the drought was a main concern. The 2013/2014 winter was one of the driest on record in California and rainfall totals in the Napa Valley were approximately half of normal. However, the timing of the late rains through February and April let our vineyard team relax a little as the vines received a much needed drink of water as they were emerging from dormancy and about to begin bud break. This rainfall recharged our soil and provided enough water to fill the reservoirs. Furthermore, the spring was warm allowing us to save water if needed for irrigation rather than using it for frost protection. As summer began, our vineyards already had full canopies and full clusters. Veraison, when the skins of the grapes change color, typically occurs in late July; but this year we saw the changing color occur much sooner. And finally, while the vines used for high-quality wine production generally don't need much water, a benefit of the drought is that berry sizes are typically smaller and have more concentrated flavors, which our winemaker believes contributes to the overall quality of this year's harvest.

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.



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.

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. Approximately 80% of the wine went through malolactic fermentation and Winemaker Ana Diogo-Draper 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 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.