

2015 Chardonnay

Estate Vineyard, Los Carneros, Napa Valley



Varietal Composition	100% Chardonnay
Appellation	Los Carneros, Napa Valley
Harvest	September 2015
Technical Data	ALC: 14.3% by vol.; TA: 5.5 G/L; pH: 3.58
Cooperage	8 Months in 100% French Oak Barrels (50% New)
Production	1,653 Cases

The 2015 Vintage

This vintage will be remembered for high quality, but low yields. The 2015 growing season started out with unseasonably warm temperatures in the late winter and early spring. This resulted in an early bud break and bloom. Colder temperatures in May (during the peak of bloom) caused uneven fruit set which ultimately resulted in a much smaller crop in 2015, compared to the three abundant years that preceded it. As a result, our winemaker worked hand-in-hand with our vineyard crews and also employed new technologies, like optical sorting, to ensure we picked and crushed only the best quality grapes. The harvest was one of the earliest on record in Napa Valley, beginning on July 31st with the picking of grapes for our sparkling wine program, and concluding for us October 22nd. While ongoing drought was of great concern, we were fortunate to have received enough rain in the winter to fill our reservoirs.

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 cycle that gently pushes the must rendering clean juice but few solids. 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 weekly lees stirring for four months. The wines were tasted weekly, in order to determine when to stop the Malolactic fermentation, so we could retain the unique fruit profile of our Estate Vineyard. The wine was racked once prior to bottling. Our Estate Reserve Chardonnay is 100% grown, produced and bottled by Artesa.

Tasting Notes

Our winemaker creates unique components, which will become part of the final blend, by fermenting and aging individual lots specific to their flavor and chemistry. 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 green apple. On the palate, the wine displays a well balanced mouthfeel with lingering flavors of white peach and Meyer lemon, with a unique minerality, characterizing this beautiful corner of Carneros.



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.

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