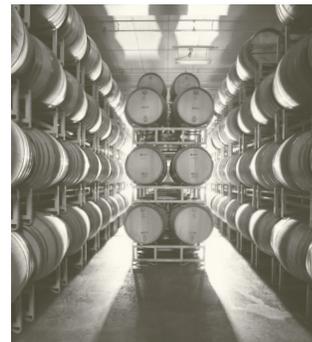




ARTESA  
VINEYARDS & WINERY

2014  
CHARDONNAY

*Limited Release*



*varietal composition:* 100% CHARDONNAY

*appellation:* CARNEROS, NAPA VALLEY

*harvest:* SEPTEMBER 2014

*technical data:* ALC. 14.5% BY VOL; RS: 1.79G/L; TA: 5.2G/L; PH: 3.62 ML: 0.21G/L

*cooperage:* 100% FERMENTED AND AGED 9 MOS. IN FRENCH OAK BARRELS (50% NEW)

*production:* 560 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

We sourced the grapes for this wine from two blocks at the highest elevations from our Estate Vineyard across the street from the winery. The extremely well drained soils nurture vines that are more than twenty two years old that work hard for water and nutrients, resulting in naturally low yields of grapes with concentrated fruit flavor.



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

Winemaker Ana Diogo-Draper whole-cluster pressed 100% of the hand harvested grapes using a slow "champagne" cycle that gently pushes the must rendering clean juice but few solids. 100% of the juice was fermented in French oak barrels (50% new), imparting richness and viscosity without overwhelming the wine. As it rested in barrel the wine was lees stirred weekly to bring more texture and richness to the mouthfeel, and seventy percent of the blend went through malolactic fermentation. The wine aged nine months in barrel prior to bottling.

#### TASTING NOTES

This Chardonnay captures the essence of the vintage and the two blocks we sourced the grapes from create wines with great minerality and intense fruit that stand up to whole cluster pressing, sur lies aging and malolactic fermentation. This Limited Release Chardonnay offers delicate aromas of peach, honeysuckle and a hint of toasty vanilla. Vivid flavors of Meyer lemon and a hint of vanilla bean follow. It is a beautifully balanced and well-integrated Chardonnay with superb structure and bright acidity.