

2016 Limited Release Chardonnay

Los Carneros



Varietal Composition	100% Chardonnay
Appellation	Los Carneros
Harvest	August & September 2016
Technical Data	ALC: 14.5% by vol.; TA: 6.6 G/L; pH: 3.51
Cooperage	100% Fermented in Oak, Mixed Cooperages (50% New)
Production	890 Cases

The 2016 Vintage

Bud break arrived early this year as we had signs of bud break around Valentines day and it was a much cooler and foggy season up until August. We didn't get the outrageous high heat in July, August or September, which provided for a longer hang time for the grapes. Overall, quality is high even though we fought of some botrytis pressure. The grapes ripened uniformly and calmly at their own pace, while yields were a tad higher mostly because we added some new pruning techniques, the flavors are phenomenal. The harvest was smooth and progressed from in its own dimension some varieties sooner than others but mostly because of lower yields in Bordeaux's. For the white wines, they are crisp and allow you to taste the coolness of the season. It was interesting some of the grapes—from the cooler areas Carneros compared to the warmer parts of St. Helena—were harvested at the same time.

About The Vineyard

We sourced the majority of the grapes from five high elevation blocks in our Estate Vineyard, across the street from the winery, as well as a neighboring vineyard we have worked with for many years. The blocks in our Estate Vineyard have Northern exposure, and are therefore more protected from the sun. These are ideal conditions to grow Chardonnay, granting us grapes that are incredibly balanced, and have great acidity. 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.

Winemaking

The grapes for this wine were handpicked at night, and came straight to the winery, where they were whole cluster pressed, using a slow "champagne" 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), a mix of puncheon and Burgundy, from different cooperages. After primary fermentation, the wine went through malolactic fermentation; the wines were tasted weekly to determine when to stop ML fermentation, in order to add texture but retain acidity and freshness. Wine was aged on its lees for ten months, with weekly bâtonnage (lees stirring), to add complexity and enhance mouthfeel. The wines were racked once prior to bottling.

Tasting Notes

Our Limited Release Chardonnay displays great intensity and fruit focus, which can stand up to the whole cluster pressing, sur lies aging and malolactic fermentation. This wine offers delicate aromas of citrus, jasmine blossom, and nectarine, with a slight hint of honey and toasted sourdough. The citrus and stone fruit flavors are complemented by a bright acidity. The mid-palate displays a creamy texture that balances beautifully with the citrus and honeysuckle flavors.

ARTESA