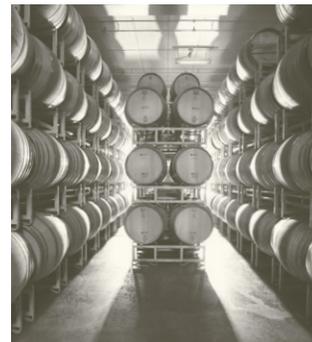




ARTESA  
VINEYARDS & WINERY

2013  
CHARDONNAY  
ESTATE VINEYARD, BLOCK 92

*Single Vineyard*



*varietal composition:* 100% CHARDONNAY

*appellation:* ARTESA CARNEROS ESTATE VINEYARD, NAPA VALLEY

*harvest:* OCTOBER 2013

*vineyard:* ARTESA ESTATE VINEYARD, CHARDONNAY BLOCK 92

*technical data:* 14.2% BY VOL.; RS: 0.05%; TA: 6.6 G/L; PH: 3.42

*cooperage:* FERMENTED AND AGED 14 MOS. IN 100% NEW FRENCH OAK BARRELS

*production:* 250 CASES

#### 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 majority of the sections of Artesa's Block 92 Chardonnay were planted in 1992 and hang on a south facing hillside overlooking the winery. This site is very unique in Carneros for two reasons: elevation & soil type. The southern exposure allows the grapes to ripen fully while retaining their natural acidity. The soils (Bressa-Dibble) are light textured silt loam and different from the common Carneros soils that are known as "shallow, heavy clay." This unique terroir provides high drainage capacity and regulates vine vigor. The 20+ year old vines produce aromatic, highly concentrated grapes which express their place of origin with 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 (100% 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 a full year, with twice weekly lees stirring. The wines were tasted weekly by Beringer and his team and racked once prior to bottling. Our Block 92 Chardonnay is 100% grown, produced and bottled by Artesa.

#### TASTING NOTES

This Chardonnay captures the essence of our Estate Vineyard which is at one of the highest elevations in all of Carneros. The vines on this block produce low yields of small intense berries with concentrated flavors. Distinctive notes of citrus and a hint of jasmine and orange blossom are followed by similar flavors of citrus and stone fruit. It is a full bodied Chardonnay that is well balanced, offers bright acidity and careful oak integration. The wine will age gracefully and develop more complexity over time in the bottle.