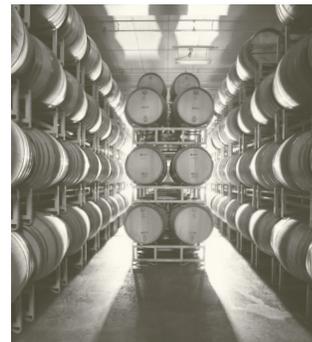




ARTESA  
VINEYARDS & WINERY

2014  
CHARDONNAY  
ESTATE VINEYARD, BLOCK 92

*Single Vineyard*



*varietal composition:* 100% CHARDONNAY

*appellation:* ARTESA CARNEROS ESTATE VINEYARD, NAPA VALLEY

*harvest:* SEPTEMBER 2014

*vineyard:* ARTESA ESTATE VINEYARD, CHARDONNAY BLOCK 92

*technical data:* 14.5% BY VOL.; RS: 0.05%; TA: 5.3 G/L; PH: 3.62

*cooperage:* FERMENTED AND AGED 9 MOS. IN 75% NEW FRENCH OAK BARRELS

*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

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. Among the clone selections are the Wente and Clone 4. The Clone 4 is perfectly suited to foggy mornings and hot sunny summers. It provides fruit of great quality that retains acidity and intense flavors. The Wente clone gives us fruit that offers unique richness and concentration along with vibrant acidity and depth.



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

We hand harvested our block 92 grapes during the night, to guarantee the grapes get picked at cooler temperatures. This will benefit the grape quality, as it translates into higher quality fruit (allowing for better acid, sugar levels, as well as aromatics). The grapes 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 (75% new) specifically coopered for Artesa. We place the barrels in a specially designed "igloo", in our Barrel Room, so juice ferments at a low temperature. This technique allows us to retain the highly volatile aroma components, and therefore, produce a wine that has an intense aromatic profile. After primary fermentation, the majority of the wine went through malolactic fermentation (50% of the lot), and then aged on its lees for a full 9 months, with twice weekly lees stirring. The wines were tasted weekly 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.