

2016 Chardonnay

Old Wente Clone, Hyde Vineyard
Los Carneros, Napa Valley



Varietal Composition	100% Chardonnay
Appellation	Los Carneros, Napa Valley
Harvest	August 2016
Technical Data	ALC: 13.5% by vol.; TA: 6.8 G/L; pH: 3.33
Cooperage	9 Months in French Oak Barrels (50% New)
Production	280 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

Hyde Vineyard is located in the heart of Los Carneros just south of Artesa. The 72 acre vineyard was planted in 1979 by Larry Hyde. The passion of the Hyde family for this renowned vineyard along with forward thinking resulted in planting new clones of Chardonnay and experimenting with row directions. This combination also allows the family to consistently look forward into the future with the goal of producing high quality grapes that make stunning wine, and farm accordingly. Known for being one of the top vineyards for Chardonnay, Hyde was an exciting partnership to embark on for Artesa. The care that is given this vineyard is part of the reason we were drawn to it and decided to create a single vineyard designated Chardonnay that showcased the qualities and prestige of the fruit that we sourced.

Winemaking

The grapes are harvested during the very early hours of the morning, to guarantee the grapes get picked at cooler temperatures and allows for better acid, sugar levels, as well as aromatics. The grapes were whole cluster pressed, using a slow cycle that gently presses the must rendering clean juice with few solids. Winemaker Ana Diogo-Draper placed 100% of the juice into French oak barrels (50% new), using both classic Burgundy style barrels, as well as puncheons. Barrels are placed in a specially designed "igloo", in our Barrel Room, so the 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, all lots went through malolactic fermentation to balance the beautiful bold natural acidity that the vineyard offers, the wine is then aged on its lees for a full 9 months, with weekly lees stirring, for about three months. The wines were tasted weekly and racked once prior to bottling.

Tasting Notes

This Chardonnay captures the essence of Hyde Vineyard with stunningly fresh acidity and minerality. By picking the grapes based on flavor and acidity, we are able to obtain a Chardonnay that is bright and well balanced, with great concentration of fruit. The nose is soft and elegant with complex aromas of honey suckle and stone fruit evolving in the glass. Mouth watering acidity highlights flavors of white peach and lychee supported by a perfect balance of oak softening the bright acid and giving way to a lingering finish.