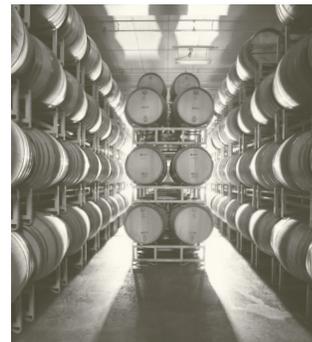




ARTESA
VINEYARDS & WINERY

2013

CABERNET SAUVIGNON FOSS VALLEY RANCH



Single Vineyard



varietal composition: 95% CABERNET SAUVIGNON, 3% MALBEC, 2% PETIT VERDOT

appellation: ATLAS PEAK, NAPA VALLEY

vineyard: FOSS VALLEY RANCH

harvest: OCTOBER 2013

technical data: ALC. 14.8% BY VOL., TA: 6.2 G/L, PH: 3.49

cooperage: AGED 20 MONTHS IN 100% FRENCH OAK (75% NEW)

production: 525 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 Foss Valley Ranch is located on a mountain top at nearly 1,500 feet in the Atlas Peak appellation, east side of Napa Valley. This picturesque site sits above the fog line and receives plenty of sunlight while its temperature stays cool throughout growing season. This condition gives us an extra two weeks of hang time and allows grapes to develop a great amount of phenolic components. The soils are derived from weathered igneous rock that spread uniformly through the vineyard and offer a high drainage capacity, which regulates vine vigor. Consequently, the terroir of our Foss Valley Ranch provides the grapes with intense color, pure fruit flavor, and structured fine tannin.

WINEMAKING

The grapes for this wine were hand harvested in the early morning and quickly brought to the winery in small bins. The fruit was hand-sorted, both clusters and berries, and were promptly placed into temperature controlled fermentation tanks. Prior to fermentation, we cold soaked the fruit for several days at 40-45F, gently extracting color, flavor and tannin from the grape skins. The fermentation lasted approximately 15 days, with twice a day pumpovers. Portions of the fruit were fermented in 500 Liter puncheons, which allowed them to integrate with the new oak tannins and achieve warmer fermentation temperatures allowing optimum extraction, flavor development and color stabilization. These separate fermentation lots were then blended together after approximately 20 months in 100% French Oak barrels (75% new) to create the most well balanced, structured blend of components.

TASTING NOTES

This Foss Valley Ranch Cabernet Sauvignon features vibrant aromas of boysenberry and dark cherry mingling with notes of mocha. Lively acidity balances the dark fruit on the palate and the firm tannins lead to long, lasting finish. A true representation of an Atlas Peak cabernet sauvignon.