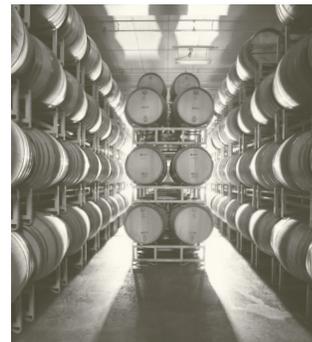




ARTESA
VINEYARDS & WINERY

2014

CABERNET SAUVIGNON
FOSS VALLEY RANCH



Single Vineyard



varietal composition: 95% CABERNET SAUVIGNON, 3% MALBEC, 2% PETTIVERDOT

appellation: ATLAS PEAK, NAPA VALLEY

vineyard: FOSS VALLEY RANCH

harvest: OCTOBER 2014

technical data: ALC. 14.7% BY VOL., TA: 6.3 G/L, PH: 3.52

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

production: 509 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 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 Liters 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 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.