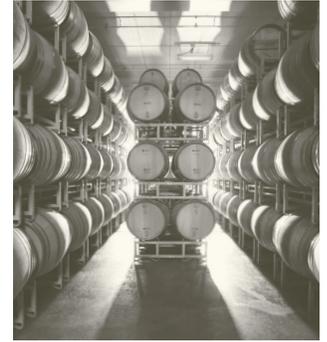




ARTESA
VINEYARDS & WINERY

2013

CABERNET SAUVIGNON
MORISOLI-BORGES VINEYARD



Single Vineyard



varietal composition: 99% CABERNET SAUVIGNON, 1% PETIT VERDOT

appellation: RUTHERFORD, NAPA VALLEY

vineyard: MORISOLI-BORGES VINEYARD

harvest: SEPTEMBER 2013

technical data: ALC. 14.8% BY VOL; RS: 0.03%; TA: 6.9 G/L; PH: 3.4

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

production: 500 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

Morisoli-Borges vineyard is located on the west side of Hwy 29, south of Niebaum lane in Rutherford, Napa Valley. The Morisoli family started farming in Napa Valley in the 1950's and purchased this vineyard in 1971, third generation grower, Mike Morisoli, continues to farm the historic vineyard in the heart of Rutherford. The soils are derived from alluvium and igneous rocks. The characteristics of Cabernet Sauvignon from this great vineyard are a layer of elegant fruits, velvety tannins that melt on the palate, and an incredible balance that makes the wine stand by itself.

WINEMAKING

The grapes for this wine were hand harvested in the early morning by hand and quickly brought to the winery in small bins. The fruit was hand-sorted, all the way down to individual berries that were promptly placed into temperature controlled fermentation tanks where they completed approximately 15 days of fermentation. The wine completed secondary fermentation and was aged for 20 months in a blend of 100% new French Oak barrels. During the final blending process it was decided that a portion of Petit Verdot would be added to lengthen and soften the tannins giving them a nice velvety texture while adding fruit and complexity.

TASTING NOTES

The fruit from this pedigreed Rutherford vineyard results in a complex wine that is aged in French oak barrels for twenty months. It offers great aromatic concentration of black currant and plum. On the palate the wine is beautifully balanced with flavors of dark cherry, blackberry and a hint of spice. The bright layers of fruit combine with well-integrated oak nuances for a wonderfully, long finish. Only 500 cases were produced.