

2013 Galatea

Tempranillo-Cabernet Sauvignon

Varietal composition	Tempranillo, Cabernet Sauvignon
Appellation	34% Napa County, 66% Sonoma County
Harvest	October 2013
Technical data	Alc. 14.5% by vol., TA: 6.2 g/L, PH: 3.58
Cooperage	100% French Oak Barrels (75% new)
Production	609 cases

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 it went through a 3 day cold soak process. The fruit then fermented for 15 days. We blended Tempranillo with Cabernet Sauvignon in order to create a wine with amazing depth of fruit, and a unique aromatic profile.

The 2013 Vintage

This 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.

Tasting Notes

This limited production wine is at once silky and robust, earthy and luscious, approachable and sophisticated with concentrated flavors of plum, blackberry & cherry, and a hint of dry tobacco. The finish is long and fleshy, with velvety, powerful tannins. In the glass it shows an intense, deep crimson color, the result of the unique combination of these two varieties. Named for the muses of Pygmalion and Salvador Dali, Galatea is a blend inspired by the two legendary wine grapes of our native and adopted lands and truly a complex beauty that will age gracefully for ten to fifteen years.



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.