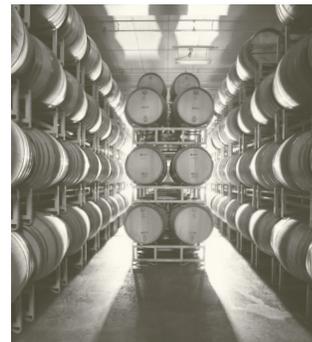




ARTESA
VINEYARDS & WINERY

2013
PINNACLE

Limited Release



varietal composition: 50% CABERNET FRANC, 37% MERLOT,

10% CABERNET SAUVIGNON, 3% MALBEC

appellation: NAPA VALLEY

harvest: OCTOBER 2013

technical data: ALC. 14.8% BY VOL.; TA 6.5 G/L; PH 3.39

cooperage: AGED 20 MONTHS IN 100% FRENCH OAK (60% NEW)

production: 800 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 merlot is grown on a gravelly knoll in the heart of Napa Valley, with the rest of the blend coming from a vineyard high up Atlas Peak mountain. The mountain fruit blended with the valley fruit provides depth and bright fruit expression. Our goal was to use the traditional wine style of the right bank of the Gironde in Bordeaux to express finesse and harmonious balance with Napa Valley.

WINEMAKING

Hand-picked in the early morning so the grape clusters remain cool and intact, the fruit was quickly brought to the winery where it was de-stemmed, crushed and placed in stainless steel tanks for fermentation. During Fermentation, our skilled cellar crew performed two pumpovers a day, in order to extract color and phenolics from the grape skins. The grapes were gently pressed, to grant tannins a luscious profile. The wine was racked to 100% French oak barrels (60% new) where it aged for 20 months with three rackings prior to bottling.

TASTING NOTES

Crafted in the traditional style of a Bordeaux wine from the Right Bank, this red blend was aged for 20 months in French oak barrels to enhance the structure and add complexity. The blend offers a delightful aromatic profile of plum, blackberry and spice that continues through the palate. The supple tannins give the wine a smooth texture and long, beautiful finish.