

# 2015 Estate Vineyard Pinot Noir

Los Carneros, Napa Valley



## The 2015 Vintage

This vintage will be remembered for high quality, but low yields. The 2015 growing season started out with unseasonably warm temperatures in the late winter and early spring. This resulted in an early bud break and bloom. Colder temperatures in May (during the peak of bloom) caused uneven fruit set which ultimately resulted in a much smaller crop in 2015, compared to the three abundant years that preceded it. As a result, our winemaker worked hand-in-hand with our vineyard crews and also employed new technologies, like optical sorting, to ensure we picked and crushed only the best quality grapes. The harvest was one of the earliest on record in Napa Valley, beginning on July 31st with the picking of grapes for our sparkling wine program, and concluding for us October 22nd. While ongoing drought was of great concern, we were fortunate to have received enough rain in the winter to fill our reservoirs.

# ARTESA

<b>Varietal Composition</b>	100% Pinot Noir
<b>Appellation</b>	Artesa Estate Vineyard, Los Carneros, Napa Valley
<b>Harvest</b>	September 2015
<b>Technical Data</b>	ALC: 14.6% by vol.; TA: 5.7 G/L; pH: 3.63
<b>Cooperage</b>	10 Months in 100% French Oak Barrels (50% New)

## About The Vineyard

The grapes for this wine were grown on hill site blocks across the street from the winery, as well as from vines growing just below the property. The site across the street is one of the highest elevation vineyards in Carneros – 420 feet – and its soils, which consist of lightly textured silt loam, are different from the shallow, heavy clay soils often found in Carneros. This unique terroir provides high drainage capacity and the vines struggle for water and nutrients; as a result the grapes show immense fruit concentration, and flavor complexity. The vines on the hillside grow in Haire clay loam soils which produce Pinot Noir with sweet, bright flavors and supple tannins. The blocks have the Martini, Dijon 667 and 777 clones planted. Martini is a clone that is slower to ripen, maintains higher acidity and can withstand heat spikes that can occur during the growing season. The fruit makes wines of subtle elegance worthy of aging. The 667 clone produces lower yielding smaller clusters that are prone to later ripening. This fruit will provide deep color and structure. The Pinot Noir Dijon Clone 777 is the most site dependent and offers fruit that are small clusters, low-yielding and intense color due to the thick skins and higher seed count. The power in the wine can come from this clone's fruit.

## Winemaking

The fruit was hand-harvested in the early morning to preserve freshness and fruit integrity. The grapes were then immediately delivered to the winery where they were de-stemmed, but not crushed, leaving countless whole berries. Winemaker Ana Diogo-Draper cold soaked the berries, in stainless steel tanks and Puncheon barrels, for five days – a method which gently extracts color and flavor without harsh tannins. Afterwards, the grapes were gently brought up to temperature, and then fermented with 100% native yeast. We punched down the grapes three times a day, to intensify color and flavor. The free run wine was placed in French oak barrels (50% new) for ten months, where it aged on lees, being racked once prior to bottling. Our Estate Vineyard Pinot Noir is 100% grown, produced and bottled by Artesa.

## Tasting Notes

Delicate aromas of raspberry, cherry and plum set the tone for this beautiful Estate grown Pinot Noir. The flavors are carried through on the palate accompanied by bright acidity giving the wine superb balance on the palate. There is a hint of classic Carneros rose petals and violets lending a nice floral component. The oak is subtle with a light toasty flavor behind the forward fruit. The 2015 vintage is one of great complexity and elegance that amazes the senses and continues to evolve in the glass.



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.