

# 2016 Pinot Noir

Estate Vineyard, Los Carneros, Napa Valley



## The 2016 Vintage

Bud break arrived early this year, beginning around Valentine's Day, and it was a cool and foggy season through August. We had no excessive heat in July, August or September, which provided for a longer hang time for the grapes. The grapes ripened uniformly and calmly at their own pace, yields were a tad higher, and the flavors are phenomenal.

<b>Varietal Composition</b>	100% Pinot Noir
<b>Appellation</b>	Artesa Estate Vineyard, Los Carneros, Napa Valley
<b>Harvest</b>	September 2016
<b>Technical Data</b>	ALC: 14.1% by vol.; TA: 5.7 g/L; pH: 3.70
<b>Cooperage</b>	10 Months in 100% French Oak Barrels (40% New)
<b>Production</b>	2,950 Cases

## About The Vineyard

The grapes for this wine were grown in some of the highest hillside blocks on our Estate Vineyard in Los Carneros, Napa Valley. Our 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. These vines grow in Haire clay loam soils which produce Pinot Noir with concentrated, bright flavors and supple tannins. Our estate pinot is sourced from eight unique blocks planted with Martini, Dijon 667 and 777 clones. Martini is a clone that is slower to ripen and maintains higher acidity. The fruit makes elegant wines worthy of aging. The 667 clone produces lower yields and smaller clusters that are prone to later ripening. This fruit will provide deep color and structure. The Dijon Clone 777 is the most site dependent and offers small clusters, low-yields 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 at night to preserve freshness and fruit integrity and were swiftly brought to the winery. In the 2016 vintage, about 20% of the Estate Vineyard lots were fermented "whole cluster"; meaning that in some tanks, about 20% of the grapes were put into the fermenters with the rachis. This technique imparts more structure to the mid palate. The remaining lots were de-stemmed, but not crushed, leaving whole berries. Winemaker Ana Diogo-Draper cold soaked the berries, in stainless steel tanks (70%) and Puncheon (30%), for four days – a method which gently extracts color and flavor without harsh tannins. Afterwards, the grapes were gently brought up to temperature, and 100% native yeast fermented. We punched down the grapes three times a day to intensify color and flavor. The free run wine was placed in French oak barrels (40% 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, plum, and a hint of classic Carneros rose petals, set the tone for this beautiful Estate grown Pinot Noir. On the palate, polished flavors of brambleberry and dark cherry, accompanied by a bright acidity, grant the wine a superb balance on the palate. The oak is subtle with a light toasty flavor behind the forward fruit. The 2016 vintage is one of great 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.

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