

2016 Limited Release Pinot Noir

Los Carneros



Varietal Composition	100% Pinot Noir
Appellation	Los Carneros
Harvest	September 2016
Technical Data	ALC: 14.5% by vol.; TA: 5.8 G/L; pH: 3.65
Cooperage	100% Fermented in Oak, Mixed Cooperages (50% New)
Production	830 Cases

The 2016 Vintage

Bud break arrived early this year as we had signs of bud break around Valentines day and it was a much cooler and foggy season up until August. We didn't get the outrageous high heat in July, August or September, which provided for a longer hang time for the grapes. Overall, quality is high even though we fought of some botrytis pressure. The grapes ripened uniformly and calmly at their own pace, while yields were a tad higher mostly because we added some new pruning techniques, the flavors are phenomenal. The harvest was smooth and progressed from in its own dimension some varietals sooner than others but mostly because of lower yields in Bordeaux's. For the white wines, they are crisp and allow you to taste the coolness of the season. It was interesting some of the grapes—from the cooler areas Carneros compared to the warmer parts of St. Helena—were harvested at the same time.

About The Vineyard

The majority of the fruit sourced to make this year's vintage is from the higher elevation blocks from our Estate Vineyard. Here the lightly textured silt loam soils naturally regulate vine vigor and as a result Pinot Noir from these blocks displays immense concentration and fruit intensity. The remaining portion of the blend was sourced from the highly regarded Sangiacomo Vineyard in Sonoma Carneros, where clay/loam soils mixed with rocks and shale produce a Pinot Noir of concentration and elegance.

Winemaking

The grapes were hand harvested at night, over the month of September of 2016, as each block achieved perfect ripeness. Once at the winery, the grapes were destemmed and given a four-day cold soak, in order to gently extract color and flavor from the delicate skinned Pinot Noir. Fermenting most of the wine in open-top fermenters, Winemaker Ana Diogo-Draper also fermented about 25% of the juice in French puncheons. All components underwent three daily punchdowns while fermenting. When the wine was dry it was placed in a combination of new and seasoned French oak barrels (50% new barrels and 50% seasoned) for 11 months of aging. The wine components were racked only once, at blending.

Tasting Notes

This vintage draws on two distinct vineyard sources which complement each other superbly: Artesa's Estate Vineyard (Carneros, Napa Valley) and the Sangiacomo Vineyard (Carneros, Sonoma). A wine from these two distinct sources is very unique, creating a bright and intricate wine that is hard to find. Furthermore, fermenting a percentage of the wine in new French oak puncheons added another layer of complexity, enhancing the unique texture of this wine. This unique Pinot Noir displays intense aromas of red fruit (strawberry, cherry and rhubarb), layered with white pepper and vanilla bean. On the palate, flavors of raspberry, cherry, blueberry and a touch of caramel. The oak is beautifully integrated and the wine displays a long, elegant finish.

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