

2013 Codorníu Napa Grand Reserve Brut

Artesa Estate Vineyard, Los Carneros
Napa Valley

CODORNÍU NAPA
ARTESA ESTATE VINEYARD

GRAND RESERVE BRUT
2013 SPARKLING WINE
LOS CARNEROS, NAPA VALLEY

In 1991, Spain's oldest winemaking family, Codorníu Raventós, planted new roots in Napa Valley. The family that invented cava crafts this sparkling wine from grapes grown on our estate vineyard using the traditional champagne method.

Cellared and Bottled by Codorníu Napa, Napa, CA 94559
707.224.1668 | Contains Sulfites. Alc. 12.5% by Vol.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Varietal Composition	52% Pinot Noir, 48% Chardonnay
Appellation	Artesa Estate Vineyard, Los Carneros, Napa Valley
Vintage	2013
Technical Data	ALC: 12.5% by vol.; TA: 8.0 G/L; pH: 3.18
Production	1,377 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.

Winemaking

Produced using the labor-intensive process known as "methode champenoise" or the "traditional method," this vineyard designated sparkling wine comprises the two varietals most commonly found in Champagne: Pinot Noir and Chardonnay. After the primary fermentation was completed in neutral French oak barrels, the wine was placed in bottles along with a proprietary "tirage" to induce secondary fermentation. The wine rested "en tirage" for two years and was disgorged in August 2016.

About The Vineyard

The coolest appellation in Napa Valley, Carneros features the ideal climate for growing the varieties found in sparkling wines. During the growing season, temperatures are moderated by persistent morning fog, cool afternoon breezes and the adjoining San Pablo Bay. In a typical day the sun burns off fog by late morning and temperatures rise quickly, but at the same time hot air rising above the Central Valley is replaced by cool air funneling through the Petaluma Wind Gap off the Pacific Ocean. The combination of sunshine and cool temperatures results in a slow ripening process that produces grapes of great natural acidity – ideal for sparkling wine varieties such as Pinot Noir and Chardonnay. The grapes for this wine were grown in some of the finest vineyard blocks on our Estate Vineyard. These blocks allow the grapes to ripen fully while retaining their natural acidity. The gravelly soils here are markedly different than the shallow, heavy clay which prevails throughout Carneros. Our 20-year old vines produce aromatic, highly concentrated grapes which express their place of origin with a distinct minerality.

Tasting Notes

Finesse and intensity define this lively wine which opens with enticing notes of pear, honeydew melon, peach, guava and apricot. Uplifting citrus flavors and fine bubbles are wrapped in crisp acidity, yet the round, creamy mouthfeel that comes from the wine's years of lees contact persists through a lingering finish.



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.

ARTESA