

2014 Codorníu Napa Grand Reserve Brut Rosé

Artesa Estate Vineyard, Los Carneros
Napa Valley

CODORNÍU NAPA ARTESA ESTATE VINEYARD

GRAND RESERVE BRUT ROSÉ
2014 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 100% Pinot Noir

Appellation Artesa Estate Vineyard, Los Carneros, Napa Valley

Vintage 2014

Technical Data ALC: 12.5% by vol.

Production 900 Cases



The 2014 Vintage

In the beginning of our growing season, the drought was a main concern. The 2013/2014 winter was one of the driest on record in California and rainfall totals in the Napa Valley were approximately half of normal. However, the timing of the late rains through February and April let our vineyard team relax a little as the vines received a much needed drink of water as they were emerging from dormancy and about to begin bud break. This rainfall recharged our soil and provided enough water to fill the reservoirs. Furthermore, the spring was warm allowing us to save water if needed for irrigation rather than using it for frost protection. As summer began, our vineyards already had full canopies and full clusters. Veraison, when the skins of the grapes change color, typically occurs in late July; but this year we saw the changing color occur much sooner. And finally, while the vines used for high-quality wine production generally don't need much water, a benefit of the drought is that berry sizes are typically smaller and have more concentrated flavors, which our winemaker believes contributes to the overall quality of this year's harvest.

Winemaking

Produced using the labor-intensive process known as "methode champenoise" or the "traditional method," this non-vintage sparkling wine is comprised of 100% Pinot Noir, one of the most commonly found varieties in Champagne. After the primary fermentation was completed in neutral barrels, the wine was placed in bottles along with a proprietary "tirage" to induce secondary fermentation. The wine rested "en tirage" for 12 months and was disgorged in August 2015.

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

Continuing the grand tradition of Cavas Codorníu that dates back to 1872, this sparkling wine was produced using old world methods from our Estate fruit. The sparkling wine displays lovely, fragrant red fruit aromas of strawberry and cherry. Splendid on the palate, the lush red berry flavors are followed by a hint of spice. Overtime, the sparkling wine will continue to develop complexity. It is a winery exclusive.



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