



ARTESA

TEMPRANILLO

2005

RESERVE

The jewel of carneros



release date: JUNE 2008

varietal composition: 91% TEMPRANILLO, 5% GARNACHA, 4% GRACIANO

vineyards: 100% FROM ARTESA'S ALEXANDER VALLEY VINEYARD

harvest: OCTOBER 2005; AVERAGE SUGAR AT HARVEST, 24.3° BRIX

technical data: ALC. 13.8% BY VOL.; 3,576 CASES PRODUCED

cooperage: AGED FOR 21 MONTHS IN 34% NEW, 66% USED FRENCH OAK BARRELS

THE 2005 VINTAGE

The vines woke up early in 2005 getting an early start. May was very cool and wet, delaying bloom and harvest. This late start could have made for a problematic vintage, but an exceedingly benign and long Indian summer enabled harvest to last almost until Thanksgiving. We were able to harvest each vineyard block at its optimum ripeness. The grapes for this Reserve Tempranillo were picked during mid October, a full two weeks later than usual.

ABOUT THE VINEYARD

Above the Alexander Valley floor looms our mountainside estate. The small intensely flavored berries resulting from our rocky soils and western sun-drenched slopes produce this Tempranillo. Our 800-foot elevation Oak Mountain vineyard slopes gently towards the southwest giving this heat and sun-loving varietal perfect exposure. Two traditional Rioja blending grapes are also grown here; Garnacha (Grenache) and Graciano.

WINEMAKING

Following hand-harvesting, the grapes were de-stemmed only (whole berries). Fermentations were conducted in a combination of open-top vessels with a punch-down device and closed tanks with gentle cap irrigators. Several types of yeast were used for both inoculated and uninoculated fermenting. Most lots were pressed directly to barrel, and malolactic fermentations finished in barrel. Post-fermentation, selected lots received extended maceration for further phenolic development. After one year, the wines were racked and returned to barrel for an additional year of aging. Garnacha (Grenache) is blended in to enhance the bright berry flavors and Graciano was used to enhance the tannin structure and add white pepper spice to the wine.

TASTING NOTES

A wonderfully layered and supple wine. Blackberry and cherry fruit intertwines with leather, smoked game, white pepper spice, vanilla and chocolate notes. There is a concentration to the extracted fruit, enough acid and a slight tension within the youthful tannins that should allow this wine to improve for years.