



ARTESA

PINOT NOIR

2006

RESERVE



The jewel of carneros



release date: DECEMBER 2007

varietal composition: 100% PINOT NOIR

vineyards: FOUR CARNEROS ESTATE VINEYARDS

harvest: OCTOBER 2006: AVERAGE SUGAR AT HARVEST, 25.1° BRIX

technical data: ALC. 14.3% BYVOL.; AVG. TIME ON SKINS, 8 DAYS. 4,633 CASES PRODUCED

cooperage: AGED FOR 9 MONTHS IN 50% NEW, 50% USED FRENCH OAK BARRELS

THE 2006 VINTAGE

We had significant flooding along the Napa River on New Year's day, but this did not affect our vines in the least as our vineyards are all on hillsides or mountain tops away from flood prone areas. The late cool wet spring lasted until mid-June, about 4 weeks later than usual. This late start to our growing season necessitated that we take action to ensure full ripe flavors. We fruit thinned to adjust for this shortened growing season and removed more fruit zone leaves than normal to make sure our grapes stayed dry and sun exposed. This added fruit exposure allowed our clusters to hang rot free even after an early October rain. This added week of ripening was critical for the fruit flavors and mouthfeel of our wines.

ABOUT THE VINEYARD

Our Pinot Noir vineyards span the entire cool-climate Carneros region. Temperatures are moderated by the adjoining San Pablo Bay, cool afternoon breezes and persistent morning fog. This climate yields grapes that have enough cool, hang time and sunshine to develop great depth of flavor with great natural acid. In response to our late wet spring, we made an extra vineyard pass, hand removing excess fruit zone leaves. This assured that our fruit would get the full benefit of both our plentiful sun and wind, drying the grapes quickly and hastening full ripening.

WINEMAKING

Gently hand harvested, the grapes were destemmed without crushing. Our massive must chiller guarantees that our Pinot gets a slow cool start to its fermentation. Most lots were inoculated with one of several yeast strains; some lots went through uninoculated fermentations. A mixture of thorough punchdowns and gentle pumpovers gives color with texture. Pressed off shortly after dryness and aged in French oak barrels where the secondary malolactic fermentation occurs. Each barrel is tasted and selected for this reserve-tier wine to guarantee the greatest quality.

TASTING NOTES

A bright Carneros Pinot Noir filled with aromas and flavors of cherry, raspberry and red currant. This wine is beautifully subtle and multi-layered with hints of nutmeg, cinnamon, leather, cedar chest and smoke from a distant campfire. Combining both elegance and boldness, this wine is wonderful to drink now while it also has the concentration and complexity to age well for 5 years. Pair with braised beef, duck, goose, pheasant, lamb tangine, osso bucco, plank-roasted salmon, semi-soft, herbed and smoked cheeses.

DISTRIBUTED BY AVENIU BRANDS, INC. / BALTIMORE, MD / WWW.AVENIU BRANDS.COM

1345 HENRY ROAD, NAPA, CA 94559 tel 707.224.1668 fax 707.224.1672
INFO@ARTESAWINERY.COM WWW.ARTESAWINERY.COM