



ARTESA

2007
PINOT NOIR

CARNEROS



The jewel of carneros

release date: SEPTEMBER 2009

varietal composition: 100% PINOT NOIR

vineyards: NINE CARNEROS VINEYARDS

harvest: OCTOBER 2007: 24.3° BRIX AVG. SUGAR AT HARVEST

technical data: ALC. 13.9% BY VOL.; 22,000 CASES PRODUCED

cooperage: AGED FOR 8 MON. IN 34% NEW, 66% USED FRENCH OAK



THE 2007 VINTAGE

2007 was a dry year that produced small, intensely-flavored berries. An early start to the growing season, followed by warm days and cool nights during the summer, helped develop exceptional color and concentration in the fruit. Mild weather at harvest enabled us to fully ripen all our Pinot Noir before the rainy season began in early October. These factors contributed to what proved to be an exceptional growing season and vintage for this temperamental variety resulting in Pinot Noir of unparalleled depth and quality.

ABOUT THE VINEYARD

The 2007 Pinot Noir is blended from a number of select vineyards throughout the Carneros region. Early summer fog from the San Francisco Bay followed by warm afternoon temperatures creates a climate that allows the fruit both enough cool hang time to develop intense varietal character and the sunshine necessary to ensure optimum ripeness. The combination of these factors results in grapes that display a perfect balance of fruit and acidity.

WINEMAKING

Hand harvested, the grapes were de-stemmed without crushing. Early morning picking and our must chiller guarantee that our Pinot gets a slow, cool start to its fermentation. To add complexity the lots were inoculated with one of several different yeast strains with a few lots allowed to go through a natural uninoculated fermentation. A combination of punch-downs and gentle pump-overs was employed to maximize color and texture. Pressed-off the skins shortly after dryness, the wine was transferred to French oak barrels where it went through a secondary malolactic fermentation and was aged sur lie for eight months to further develop its aroma and complexity.

TASTING NOTES

A dark and exuberant expression of great Carneros Pinot Noir with refined and elegant aromas of cherry, red currant, chocolate and tobacco leaf. Multi-layered and complex fruit flavors are enhanced by oak spice nuances of clove, allspice and smoke. Excellent structure gives the wine weight and a silky mouth feel while it remains very well balanced. A gentle tingle of acid keeps the fruit lively on the palate from start to finish. Although excellent now, this rich and concentrated Pinot Noir has the depth and complexity to benefit from additional time in the bottle.