



ARTESA

PINOT NOIR

2007

LIMITED
RELEASE



The jewel of carneros



release date: MARCH 2009

varietal composition: 100% PINOT NOIR

vineyards: TWO CARNEROS VINEYARDS: ESTATE AND HAIRE

harvest: SEPTEMBER 2007: 25.3° BRIX AVG. SUGAR AT HARVEST

technical data: ALC. 14.2% BY VOL.; 889 CASES PRODUCED

cooperage: AGED FOR 9 MON. IN 80% NEW, 20% 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 a Pinot Noir of unparalleled depth and quality.

ABOUT THE VINEYARD

Artesa's Estate Pinot Noir vineyard and the Haire family vineyard are both hillside vineyards located in the Carneros region on the foothills of Mount Veeder. The excellent drainage of these hillside vineyards causes the vines to root down deep for moisture, keeping yields in check to produce intensely flavored small berry clusters. The compressed volcanic ash under the Haire Vineyard and the shallow hillside soils of our Estate Vineyard produce grapes with complexity and concentration. Temperatures are moderated by the adjoining San Pablo Bay with persistent morning fog followed by warm afternoons. This ideal combination of morning and afternoon conditions allows the grapes both cool hang time to develop intense varietal character and the sunshine necessary to ensure optimum ripeness while still retaining balanced acidity.

WINEMAKING

The grapes were hand harvested at the peak of maturity, then hand sorted before and after gentle de-stemming. Picking at sunrise when the vineyards are cool and the use of a must chiller guarantees that our Pinot gets a long pre-fermentation cold soak. We slowly warmed the must prior to starting fermentation which allowed native yeasts to naturally inoculate half the wine. A combination of punch-downs and gentle pump-overs was then employed to maximize color and enhance texture. Pressed off the skins shortly after dryness the wine was transferred to predominantly new French oak barrels where it went through a secondary malolactic fermentation and was aged sur lie for nine months to further develop its aroma and texture. Each barrel was individually tasted and selected by our winemaker for inclusion in this Limited Release blend. In blending the fruit from two of our finest Pinot Noir vineyards we combine the depth and power of wines produced from our estate vineyard with the elegant characteristics of the Haire vineyard.

TASTING NOTES

A rich and beautifully balanced Carneros Pinot Noir with aromas of cherry, red currant, rose and chocolate. Elegant and multi-layered fruit flavors are enhanced by oak spices of clove, cedar and allspice. Excellent structure gives this wine weight and a supple silky texture while a gentle tingle of acid keeps the fruit lively from entry through a long persistent finish. This wine is wonderful now but has the concentration and complexity to improve with several years of aging.