



ARTESA

2009  
CHARDONNAY

*The jewel of carneros*

CARNEROS



*release date:* JULY 2010

*varietal composition:* 100% CHARDONNAY

*vineyards:* FIVE CARNEROS VINEYARDS

*harvest:* SEPT/OCT 2009. 24.7° BRIX AVG. SUGAR AT HARVEST

*technical data:* ALC. 14.3% BY VOL; RS: 0.04%; TA: 7.4G/L; PH: 3.45

*cooperage:* FERMENTED, AGED 6 MONTHS IN 65% FRENCH OAK (25% NEW) AND 35% STAINLESS STEEL

*production:* 23,000 CASES

#### THE 2009 VINTAGE

Napa Valley's drought persisted in 2009, but a dry winter was alleviated by unexpected rains in early spring. Bud break was two weeks later than usual and temperate weather meant little to no frost damage. The crop size was average thanks to cool, dry weather in late spring which facilitated even flowering and fruit set. A moderate-to-cool summer gave the fruit ample opportunity to ripen gradually and fully. Our Chardonnay was harvested in September and early October.

#### ABOUT THE VINEYARD

The Chardonnay vineyards for this blend span the entire cool climate Carneros appellation, where temperatures are moderated by persistent morning fog, cool afternoon breezes and the adjoining San Pablo Bay. During growing season the sun burns off fog by late morning and the temperatures rise quickly. 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 gradual maturation of the grapes, allowing them to develop great natural acidity and deep fruit flavor.

#### WINEMAKING

The grapes were hand harvested at night and in early morning so that cool temperatures would keep the fruit pristine. Whole grape clusters were gently pressed to extract juice, minimizing any harsh malic acid or astringent tannins that can emerge when the skins, seeds and stems are crushed. The wine was 65% barrel fermented in French oak (25% new) and 35% fermented in stainless steel to achieve a balance of fruit and toasted oak character. Fifty percent of the wine underwent a secondary malolactic fermentation, plumping up the mouthfeel. The wine aged six months before bottling.

#### TASTING NOTES

A brilliant straw yellow, this Chardonnay opens with heady aromas of lime, apple, apricot and pineapple, spiked with appealing hints of honeysuckle, oregano and tarragon. Its lively entry – from the wine's natural acidity -- is accompanied by layers of citrus and tropical fruit flavors. An underlying mineral component, along with the subtle influence of French oak, adds intrigue. This is a classic Carneros Chardonnay, finishing crisply and beckoning for another taste.