



ARTESA  
VINEYARDS & WINERY

2009  
ALBARIÑO

LIMITED  
RELEASE

*The jewel of carneros*



*release date:* MAY 2010

*varietal composition:* 100% ALBARIÑO

*vineyards:* CARNEROS ESTATE VINEYARD, NAPA VALLEY

*harvest:* OCT. 28, 2009; 22.2° BRX AVG. SUGAR AT HARVEST

*technical data:* ALC. 13.9% BY VOL.; RS: 0.12%; TA: 6.8 G/L; PH: 3.47

*cooperage:* FERMENTED, AGED 6 MOS. IN 70% STAINLESS STEEL/30% NEW FRENCH OAK

*production:* 850 CASES



#### THE 2009 VINTAGE

A dry winter in 2009 was alleviated by unexpected and welcome rains in early spring. Bud break was about two weeks later than usual and Napa Valley experienced no major frost damage. Dry weather in late spring facilitated flowering, and cool temperatures during fruit set regulated the crop level to average. A cool to moderate summer with few heat spikes slowed the pace of cluster maturity and nurtured exceptional fruit flavor and acidity. Temperatures remained cool through October, and the grapes for this Albariño were harvested by hand late in the season on October 28, 2009.

#### ABOUT THE VINEYARD

With its characteristically cool climate, the Carneros AVA is an excellent region for growing Spain's most famous white grape, Albariño, which loves cool weather and ripens late without reaching undesirably high alcohol levels. These vines, planted nearly 20 years ago, are in one of the coolest blocks of Artesa's Estate vineyard where Milliken Peak protects them from the intense heat of late afternoon sun. Careful leaf removal and irrigation management ensures the clusters get enough "hang time" to ripen completely and evenly.

#### WINEMAKING

After hand harvesting at night to preserve freshness and acidity, the grapes were brought to the winery, de-stemmed and crushed, and immediately fermented in 70% stainless steel and 30% new French oak. Winemaker Mark Beringer chose the two fermentation methods to add complexity to the wine: stainless steel preserves the fresh, bright fruit flavors of the Albariño grapes while French oak fermentation adds richness, depth and oak nuances such as toast and vanilla. The wine aged in the same combination of steel and oak for six months prior to bottling.

#### TASTING NOTES

A rich straw yellow color leads to enticing aromas of passion fruit, orange and mango as well as hints of lychee and a floral note of lily. Seemingly sweet as it first encounters the palate, the wine's appealing stone fruit flavors are balanced with supple acidity. There's a minerality that brings structure to the wine, and the viscous texture gives depth to its delicate mouthfeel.