

2015 Pinot Noir

Los Carneros



The 2015 Vintage

This vintage will be remembered for high quality, but low yields. The 2015 growing season started out with unseasonably warm temperatures in the late winter and early spring. This resulted in an early bud break and bloom. Colder temperatures in May (during the peak of bloom) caused uneven fruit set which ultimately resulted in a much smaller crop in 2015, compared to the three abundant years that preceded it. As a result, our winemaker worked hand-in-hand with our vineyard crews and also employed new technologies, like optical sorting, to ensure we picked and crushed only the best quality grapes. The harvest was one of the earliest on record in Napa Valley, beginning on July 31st with the picking of grapes for our sparkling wine program, and concluding for us October 22nd. While ongoing drought was of great concern, we were fortunate to have received enough rain in the winter to fill our reservoirs.

Varietal Composition	100% Pinot Noir
Appellation	Los Carneros
Harvest	September 2015
Technical Data	ALC: 14.2% by vol.; TA: 5.8 G/L; pH: 3.68
Cooperage	10 Months in French Oak Barrels (25% New)
Production	5,300 Cases

About The Vineyard

Carneros is renowned for its cool climate because of its proximity to San Pablo Bay. Almost all of the sourcing for this vintage (90%) is fruit from our own estate vineyard. Artesa sits high on a hill with panoramic views of Napa Valley and is surrounded by 150 acres of estate vineyards that are comprised of a complex series of small, ultra-premium blocks where varieties are matched with soil types, topography and sun exposure. The diverse terrain features hillside slopes that taper off as sea level approaches. Reaching one of the highest elevations in Carneros, most vineyard blocks are planted at altitudes between 200 to 400 feet in soils that range from shallow clay to thin, gravelly loam. Vines struggle for water and nutrients; crop sizes are small, yielding limited quantities of highly concentrated fruit. We combined this fruit with a small portion of grapes from several vineyards that span the Carneros region, working closely with growers we've known for many years; blending grapes from these sites yields a multifaceted wine with distinct layers of flavor.

Winemaking

The grapes were hand-harvested over a period of several weeks, as each block achieved ripeness and flavor development. Winemaker Ana Diogo-Draper de-stemmed, but did not crush the grapes, placing them in temperature controlled, open top stainless steel tanks. The fermentation tanks were chilled for a four-day "cold soak" - designed to extract color and flavor from the grape must. The tanks were gradually warmed so that fermentation could begin. About 40% of the lot was fermented by native yeasts and the remainder 60%, by inoculating the grapes with commercial yeast. By using both types of yeast, we intended to produce components with distinct layers of fruit intensity. Pinot Noir grapes require a gentle handling and therefore we performed three punchdowns a day, on each vineyard lot, in order to gently extract fruit and color. Tasting each tank daily, the team pressed the wine off its skins when the proper flavor and tannin structure was achieved. The wine was placed in French oak barrels (25% new) for ten months prior to bottling, ageing on lees, to obtain a final blend with added layers of complexity.

Tasting Notes

On the nose, this wine offers beautiful, bright aromas of black cherry, plum and a hint of rose petal. On the palate, lush flavors of strawberry, mulberry and blueberry are accentuated with hints of spice and earth. The natural acidity gives vibrancy and it is an excellent partner to so many foods; it is medium bodied and has a long finish. A classic Pinot Noir that is true to its unique appellation.

ARTESA