

2016 Chardonnay

Estate Vineyard, Los Carneros, Napa Valley



The 2016 Vintage

Bud break arrived early this year, beginning around Valentine's Day, and it was a much cooler and foggy season through August. We had no excessive heat in July, August or September, which provided for a longer hang time for the grapes. The grapes ripened uniformly and calmly at their own pace and yields were a tad higher and the flavors are phenomenal.

Varietal Composition	100% Chardonnay
Appellation	Los Carneros, Napa Valley
Harvest	August & September 2016
Technical Data	ALC: 14.5% by vol.; TA: 5.5 G/L; pH: 3.56 100% Native Yeast Fermentation
Cooperage	85% 9 Months in French Oak Barrels (30% New) 15% Fermented and Aged in Stainless Steel Tanks
Production	2,500 Cases

About The Vineyard

The grapes for this wine were grown in the highest vineyard blocks of our Estate Vineyard in Los Carneros, Napa Valley, along the edge of Mt. Veeder AVA. These are some of our best vineyard blocks, with a northern aspect, with morning sun exposure, but less hot afternoon sun. This allows the grapes to ripen fully while retaining their natural acidity.

The gravelly soils here allow our 20-year old vines to produce fruit that is intense, incredibly balanced, and with great acidity.

The grapes were sourced from five distinct blocks in our Estate Vineyard then fermented and aged in 12 distinct components. The intense fruit profile comes from the blending of distinct clones - Martini (40%), Dijon 76 (25%), Hyde (25%) and Robert Young (10%) clone.

Winemaking

The grapes were hand-harvested at night and brought over to the winery immediately afterwards, where they were whole-cluster pressed. Our winemaking team uses "champagne press cycle", in which the grapes are gently pressed, rendering clean juice but hardly any solids or unwanted phenolic compounds. 70% of the juice was placed in French oak barrels (both 228L and 500L barrels), and 30% in stainless steel tanks. The juice was fermented at low temperatures to preserve fresh aromatics, 100% using native yeasts. This means that no commercial yeasts were added to the juice. This technique allows our unique terroir to shine through in each individual component, and truly surface in the final blend. After primary fermentation, 50% of the wine went through malolactic fermentation. The wine was aged on its lees for nine months, with weekly bâtonnage (lees stirring) for about four months, to add complexity and enhance mouthfeel. The wines were racked once prior to bottling. Our Estate Vineyard Chardonnay is 100% grown, produced and bottled by Artesa.

Tasting Notes

Our winemaking team produces individual wine components, selected within each block of our Estate Vineyard, based on their specific flavor and chemistry. These lots are fermented and aged individually, for a period of about nine months. Then our winemaker, Ana Diogo-Draper, selects the higher quality components, which will become part of the final Estate Vineyard Chardonnay presenting you with a blend that truly reflects the fruit from our estate. When blended, each component offers specific aroma and flavor characteristics that develop the distinct style of the final blend. The 2016 vintage displays an intense aromatic intricacy and subtle notes of vanilla and honeysuckle. On the palate, the wine displays a well-balanced mouthfeel, with lingering flavors of Asian pear and meyer lemon. It flaunts a unique minerality and a vibrant acidity that characterizes this beautiful corner of Los Carneros, Napa Valley.



The winemaking philosophy at Artesa is based on responsible management of land use for future generations. All Estate Vineyards are Napa Green Land Certified by the Napa Valley Vintners Association. Sustainable agricultural methods are practiced to minimize the impact on the natural biodiversity and ecosystems making the vineyards models for erosion and sediment control. Farming in harmony with nature results in wines that reflect the true expressions of their terroir and variety.

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