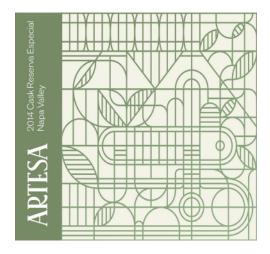
2014 Cask Reserva Especial Cabernet Sauvignon

Napa Valley

	014 Artesa Cask Reserva Especial abernet Sauvignon, Napa Valley
R ir e th to a	in 1991, Spain's oldest winemaking family, Codorníu taventós, established Artesa Winery on a high hilltop is outhorn Napa Valley. Cask Roserva Especial is our top xpression of hand-crafted Cabernet. Sauvignon from its renowned region. We select the best barrels from our up vineyard sources, blending intense mountain fiszvors not be able to the top the select the serious that is its tensely justice and worthy of cellaring for years to ome. 565 cases produced.
A	rtesa: Born in Barcelona. Raised in Napa Valley.
	RODUCED & BOTTLED BY ARTESA WINERY, NAPA, DA 94569, 707 224 1008 Datains Sulfites, ALC, 14.6% by Vol.
SION	OVERMINENT WARNINGS () ADDORDING TO THE SUBSECIA GENERAL WOMEN HOULD NOT DRINK ALCOHOLD BEVERAGES DURING FREGNANCY BECAUSE I THE INSK OF BIRTH DEPOSYS (2000 SUMPHONDE ALCOHOLD BEVERAGES HABBY SULPA BULLY TO DRING A CAR OR OPERATE MAD HINDRY, AND MAY ALSE HEALTH FROBLEMS.

Varietal Composition 92% Cabernet Sauvignon, 5% Malbec, 3% Petit Verdot Appellation Napa Valley Harvest October 2014 Technical Data ALC: 14.6% by vol.; TA: 6.8 G/L; pH: 3.45 Cooperage Aged 22 Months in 100% French Oak (75% New) Production 565 Cases



The 2014 Vintage

In the beginning of our growing season, the drought was a main concern. The 2013/2014 winter was one of the driest on record in California and rainfall totals in the Napa Valley were approximately half of normal. However, the timing of the late rains through February and April let our vineyard team relax a little as the vines received a much needed drink of water as they were emerging from dormancy and about to begin bud break. This rainfall recharged our soil and provided enough water to fill the reservoirs. Furthermore, the spring was warm allowing us to save water if needed for irrigation rather than using it for frost protection. As summer began, our vineyards already had full canopies and full clusters. Veraison, when the skins of the grapes change color, typically occurs in late July; but this year we saw the changing color occur much sooner. And finally, while the vines used for high-quality wine production generally don't need much water, a benefit of the drought is that berry sizes are typically smaller and have more concentrated flavors, which our winemaker believes contributes to the overall quality of this year's harvest.

Winemaking

Harvested by hand in the early morning hours, the grapes from all of the vineyards were brought to the winery where the clusters were carefully hand sorted, de-stemmed but not crushed. Fruit was put into different fermentation vessels - temperature controlled stainless steel tanks and 500 liters French oak puncheons. Prior to fermentation, the fruit rested at 40-45 F for several days, gently extracting color, flavor and tannin from the grape skins. When the proper extraction had been achieved, the temperature on the tanks was raised so that fermentation could begin with both selected and indigenous yeasts. Kept in separate lots by vineyard, the wine was fermented dry and placed in small, French oak barrels (75% new) for 22 months with twice yearly rackings prior to bottling.

About The Vineyard

The grapes in this special proprietary blend were sourced from two vineyards: one from the mountains and one right in the valley. The mountain location is the Foss Valley Ranch Vineyard and it sits above the Napa Valley at nearly 1,500 feet in the Atlas Peak appellation. The valley vineyard is the Morisoli-Borges vineyard located in Rutherford, Napa Valley and the fruit from here also makes our Single Vineyard by the same name. Because these rocky sites drain the spring rains so quickly, the grapes on the vines stop growing early in the season, but the flavors and aromatics continue to develop. The resulting small but intensely flavored berries from these vineyards are responsible for the concentrated flavors and firm structure of this blend. The grapes from Foss provide the darker fruit notes and big structure and the fruit from the Morisoli-Borges vineyard adds a touch of cocoa to the aroma and flavor.

Tasting Notes

Cask Reserva Especial is blended from only the finest barrels of cabernet sauvignon of the vintage. This highly limited wine delights the senses with its deep, dark color, complex aromas, and opulent flavors of blackberry, black currant, and dark chocolate. Fruit from Atlas Peak gives this wine its intense concentration and structure, while Rutherford Bench contributes luscious texture to create an impeccably balanced and elegant Napa Valley cabernet.

