

2015 Galatea Tempranillo-Cabernet Sauvignon

56% Sonoma County, 44% Napa County



Varietal Composition	51% Tempranillo, 41% Cabernet Sauvignon, 5% Graciano, 3% Petit Verdot
Appellation	56% Sonoma County, 44% Napa County
Harvest	October 2015
Technical Data	ALC: 14.8% by vol.; TA: 6.0 G/L; pH: 3.60
Cooperage	22 Months in 100% French Oak Barrels (50% New)
Production	155 Cases

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.

Winemaking

The grapes used to make this wine were hand harvested in the early morning, and quickly brought to the winery in small bins. The fruit was sorted by our experienced crew in the sorting table, all the way down to individual berries. The grapes were placed in two different vessels: temperature controlled fermentation tanks (70%) and 500 liter French oak puncheons (30%) - where they were cold soaked for three days, and then fermented, with both selected and indigenous yeasts. Fermentation times varied from 15 to 40 days, as some lots were extended macerated to add mid palate and structure. We blended 51% of Tempranillo and 5% of Graciano from Alexander Valley with 41% of Cabernet Sauvignon and 3% of Petit Verdot from Napa Valley, in order to create a wine with amazing depth of fruit, and a unique aromatic profile. This wine was bottled in June of 2017 and it will undergo 2 years of bottle ageing before it gets released.

About The Vineyard

The Tempranillo is grown on an ideal site in Alexander Valley where summer daytime temperatures are hot enough to suit these heat-loving red grapes and the rapid cooling effect of evening fog from the nearby Pacific Ocean protects their flavor-boosting acidity as they ripen. Rocky, well-drained soils and multiple blocks with varying exposures produce grapes that are incredibly small; at harvest they literally burst in the mouth with intense fruit flavor. The Cabernet is grown on a mountain top at nearly 1,500 feet on Edcora Vineyard in the Atlas Peak appellation. The soils are derived from weathered igneous rock that spread uniformly through the vineyard and offer a high drainage capacity, which regulates vine vigor. Consequently, the terroir of Edcora Vineyard grants the grapes intense color, pure fruit flavor, and structured fine tannin.

Tasting Notes

This limited production wine is at once silky and robust, earthy and luscious, approachable and sophisticated with concentrated flavors of plum, blackberry, boysenberry & cherry, and a hint of dry tobacco and mocha in the back palate. The finish is long and fleshy, with velvety, powerful tannins. In the glass it shows an intense, deep crimson color, the result of the unique combination of these two varieties. Named for the muses of Pygmalion and Salvador Dali, Galatea is a blend inspired by the two legendary wine grapes of our native and adopted lands and truly a complex beauty that will age gracefully for ten to fifteen years.

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