

2018 Pyramid Block Albariño

Estate Vineyard, Los Carneros, Napa Valley



Varietal Composition 100% Albariño

Appellation Los Carneros

Harvest September 2018

Technical Data ALC: 13.5% by vol.; TA: 7.1 G/L; pH: 3.55

Cooperage 100% Fermented in concrete tank

Production 1,000 Bottles

The 2018 Vintage

The perfect growing season on our Estate, the 2018 vintage is characterized by moderate temperatures throughout the spring and summer that allowed for the ideal growing conditions; consistent and steady. We began harvest on August 21 followed by unseasonably cool weather that allowed for most of the fruit on our Estate to remain on the vine for an additional week or two. This extended hang-time was great for the maturation of flavors and overall quality of the fruit. Harvest again kicked into full swing in early September and was completed on October 20, about two weeks later than last year. The combination of a perfect growing season and a long harvest allowed for the fruit to demonstrate clean, mature flavors with wonderful balance and acidity. The 2018 wines will show elegantly yet with concentrated flavors that possess so much finesse for years to come.

About The Vineyard

With its cool climate, Carneros is the perfect region for planting Spain's most famous white grape – Albariño. This variety loves cool weather and ripens late without reaching high alcohol levels. For this reason, we planted the now 20-year old vines in one of the coolest spots on our estate vineyard, in a block where one of the highest hillside peaks protects the delicate grapes from any late afternoon sun. This block requires careful canopy and irrigation management to ensure enough "hang time" to get even and complete berry ripening.

Winemaking

Hand-harvested at night, the grapes were quickly brought to the winery and immediately went through a whole-cluster pressing, where the entire grape bunches were gently pressed to extract the juice from the berries. We use a gentle press cycle, with minimal rotations to minimize the harsh malic acid and astringent tannins that naturally exist in the skins, seeds and stems. Winemaker Ana Diogo-Draper fermented and aged the wine for six months in 100% concrete tanks and allowed us to produce our first vintage of wine aged in concrete. Ana knew from the beginning that she wanted to experiment with albariño in the new concrete tanks, as it offers a distinct character to the wine, different than oak barrels and stainless steel tanks; they are porous, limiting oxygen to impact the wine, while imparting minerality and intense, focused fruit appeal.

Tasting Notes

This unique, single vineyard wine pays homage to our Spanish roots and is a wine we take great pride in producing. Highly limited and exclusive only to our most dedicated customers, this wine opens with beautiful floral notes of lilac, jasmine and honeysuckle. On the palate are delicate citrus flavors complemented with a clean, minerality and a hint of clove. It displays a balanced acidity which will shine for many years to come and is a delectable wine that must be added to your wine collection.



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.

ARTESA