

2016 Galatea Tempranillo-Cabernet Sauvignon

Napa Valley



Varietal Composition 52% Cabernet Sauvignon, 48% Tempranillo

Appellation Napa Valley (76% Atlas Peak, 24% Rutherford)

Harvest October 2016

Technical Data ALC: 14.6% by vol.; TA: 6.7 G/L; pH: 3.60

Cooperage 24 Months in 100% French Oak Barrels (50% New)

Production 260 Cases

The 2016 Vintage

Bud break arrived early this year, beginning around Valentine's Day, and it was a cool 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, yields were a tad higher, and the flavors are phenomenal.

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 hand-sorted, all the way down to individual berries. The grapes were placed in two different vessels: small temperature controlled fermentation tanks (70%) and 500 liter French oak puncheons (30%) - where they were cold soaked for three days, and then fermented, using both selected and indigenous yeasts. Fermentation times varied from 15 to 40 days, as some lots were given extended maceration to add mid palate and structure. We blended 48% Tempranillo with 52% Cabernet Sauvignon in order to create a wine with amazing depth of fruit and a unique aromatic profile. This wine was bottled in Spring 2018 and undergoes a minimum of 16 months of bottle ageing before it is released.

About The Vineyard

All of the Tempranillo, and 54% of the Cabernet Sauvignon, were grown on a mountain top at nearly 1,500 feet of elevation 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 grapes grown on this site have intense color, pure fruit flavor, and structured fine tannin. The remaining 46% of Cabernet Sauvignon was harvested from one of our favorite valley floor vineyards, in Rutherford, Napa Valley. These grapes introduce notes of blueberry and bright cherry to the blend. Even though these vineyards have very distinct terroirs, their rocky soils with high drainage capacity, grant us small size berries, intense in flavor, responsible for the concentrated flavors and supple structure of this blend.

Tasting Notes

This limited production wine is at once silky and robust, earthy and luscious, with complex notes of plum, blueberry, boysenberry & black 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 varietals. 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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