

# 2017 Pinot Noir

Roberts Road Vineyard  
Petaluma Gap, Sonoma County



## The 2017 Vintage

The 2017 vintage saw generous winter rains that refreshed ground water supplies and led to a cool, mild spring which prepared the vineyards for the summertime heat. Harvest began for Artesa on August 11 and moved quickly. A long, even summer ripening season ended with high temperatures in excess of 100 degrees for five days in early August. As a result harvest was completed for us by late September, weeks ahead of usual, and before the devastating fires that broke out on October 8. The 2017 wines show ripe, concentrated flavors and excellent balance.

ARTESA

<b>Varietal Composition</b>	100% Pinot Noir
<b>Appellation</b>	Petaluma Gap, Sonoma County
<b>Harvest</b>	September 2017
<b>Technical Data</b>	ALC: 14.1% by vol.; TA: 5.6 G/L; pH: 3.61
<b>Cooperage</b>	12 Months in French Oak Barrels (50% New)
<b>Production</b>	197 Cases

## About The Vineyard

Located at the western base of Sonoma Mountain on the northern edge of the Petaluma Gap, the Sangiacomo Family originally planted this prestigious site in 1999. The fog from the Petaluma Gap lingers in the until mid-day, and the afternoons are cooler than other Sonoma County AVAs, greatly influenced by cool ocean breezes. Due to this fact, ripening happens at a slower pace. That longer hang time grants the grapes perfect ripening, while maintaining their natural acidity, and harvest happens later in the season. This slow, steadily ripening drives the wine style of this Roberts Road Vineyard Pinot – intense aromatics, elegant and understated, but with great fruit concentration in the mid palate. Artesa selected two small blocks totalling just 5 acres of the 130 acre ranch for this bottling, one planted to Pommard 5 clone and the other to Dijon 777.

## Winemaking

The grapes for this wine were hand harvested at night and brought to the winery very early in the morning, where they were quickly de-stemmed, but not crushed. This block was harvested on 3 different days, due to differences in ripening. By approaching the fruit this way, our winemaker, Ana Diogo-Draper, wanted to achieve distinct layers of fruit, texture and complexity. The grapes were placed in two different vessels - open top fermenters (30%) and 500 liter French oak puncheons (70%) - where they were cold soaked for five days, and then fermented, with native yeast. That means that no commercial yeast was added to any of the lots. Fermentation, in the puncheons, lasted 21 days and the slow extraction of oak enhanced the body of the finished wine and added depth. In the open top fermenters, grapes fermented for 14 days. The wine was aged on lees, in 50% new French oak barrels, for 12 months, and was never racked until blended.

## Tasting Notes

This wine offers intense aromas of wild strawberry, cherry, and a hint of lavender, setting the tone for an elegant, yet bold, cool climate Pinot Noir. It displays an incredibly silky mid palate, with polished flavors of brambleberry, blueberry and plum, tied in by a bright acidity. The oak fermentation awards this wine a great textural component, while enhancing the beautiful cool climate fruit. The 2017 vintage is one of great elegance that amazes the senses and continues to evolve in the glass.



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.