

2019 Albariño

Los Carneros



ARTESA

Varietal Composition	100% Albariño
Appellation	Los Carneros
Harvest	September 2019
Technical Data	ALC: 12.8% by vol.; TA: 6.5 G/L; pH: 3.36
Cooperage	35% Concrete tanks, 60% Stainless steel, 5% Neutral French Oak Puncheons
Production	1,250 Cases

The 2019 Vintage

In 2019 conditions returned to those of a more "typical" vintage. Starting off with a slightly wetter winter than previous years and transitioning into what we consider characteristic Los Carneros weather patterns - morning fog and mild temperatures rolling into to spring. In May, we received some significant late rainfall that allowed us to pull back on irrigation. Throughout the spring we were granted moderate temperatures and perfect weather patterns for grape growing. Then summer came and differentiated the various growing regions and their respective micro-climates, each one expressing itself as independent as ever. We began harvest mid-August, beginning with grapes from our Estate vineyard, intended for the production of our sparkling wines. Shortly after, the first Pinot Noir grapes made their way to the winery. Mid-September to mid-October is when we saw the complexities weaving through the vintage, as more varieties reached their optimum point of maturity and were ready for harvest. In 2019 overall quality of the fruit was incredible, with white varieties allowed to retain the acidity and freshness we strive for, and red varieties developing their lusciousness and stoutness.

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. With the majority of the fruit for this wine coming from our Estate Vineyard, we planted the now 20-year old vines in some of the coolest spots on our estate. One of these blocks is located on one of the highest hillside peaks which protects the delicate grapes from any late afternoon sun. These blocks require careful canopy and irrigation management to ensure enough "hang time" to get even and complete berry ripening, but the resulting wines truly have a dynamic character to them. The remaining fruit comes from another famed vineyard in Carneros, where the ocean breeze and late afternoon fog keep the vineyard cool, and present perfect growing conditions for Albariño.

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 a mixture of concrete, stainless steel, and neutral French oak puncheons. Using a variety of fermentation vessels allows Ana to craft a wine that strikes a balance between the purity of fruit Albariño is known for, and a lush soft mouth feel with lingering acidity on the back of the palate. 2018 was the first vintage we used concrete tanks at Artesa, and since then, they have become a staple of our winemaking. Concrete 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

The 2019 Albariño showcases some of the reasons Carneros is an excellent growing region for the variety. The wine opens with aromas of white flowers and Meyer lemon, that integrate with stone fruits and jasmine. A smooth and defined entry on the palate highlights the distinct minerality imparted from the concrete tank fermentation, and lingering notes of tangerine and honeysuckle will leave your palate calling for another sip.