

2019 Rosé of Pinot Noir

Estate Vineyard
Los Carneros



Varietal Composition	100% Pinot Noir
Appellation	Estate Vineyard, Los Carneros
Harvest	September 2019
Technical Data	ALC: 12.8% by vol.; TA: 6.5 g/L; pH: 3.18
Cooperage	100% Fermented and Aged in Stainless Steel Tanks
Production	800 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 lushness and stoutness.

About The Vineyard

The 2019 Rosé of Pinot Noir is the first that is 100% from our Estate Vineyard. When choosing a block for this wine, Winemaker, Ana Diogo-Draper selected specific rows from one of the coolest corners of the property. Shaded from the afternoon sun by a steep hillside to the West, this block is perfectly suited for our first 100% Estate Vineyard Rosé of Pinot Noir..

Winemaking

The grapes for this wine were hand harvested at night and brought to the winery in the early morning hours to ensure they are kept cool to preserve the quality of the fruit. They were then immediately loaded into our press for a gentle pressing cycle with minimal rotations, similar to the cycle we use for our sparkling wines. These limited rotations and gentle pressing action extracts very little color from red grapes, minimizes the harsh tannins found in the seeds and skins, and limits the amount of astringency in the finished wine. After pressing, the juice was sent directly to stainless steel tanks, where it was fermented at a very cool temperature, which allows for maximum varietal expression in the finished wine. Winemaker, Ana Diogo-Draper selected strains of yeast specifically to highlight Pinot Noir's intense aromatics and velvety mouth feel. Fermenting in different lots allows the winemaking team to select the best only the best lots to make into our first 100% whole cluster pressed rosé, exclusively from our Estate Vineyard.

Tasting Notes

The first vintage of our Estate Vineyard Rosé of Pinot Noir highlights Artesa's commitment to always produce high quality wines with meticulous attention to detail. This rosé is fermented to dryness, meaning there is no residual sugar in the wine, allowing it to showcase what Pinot Noir is famous for, vibrant fruit aromatics and freshness. The nose opens with delicate aromas of fresh raspberry, citrus blossom, and Bing cherries. Bright acidity highlights hints of juicy strawberry and pomegranate on the palate, with a lingering finish that draws you back for another sip.

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