

2017 Tempranillo

North Coast



Varietal Composition	96% Tempranillo 4% Grenache
Appellation	North Coast
Harvest	September 2017
Technical Data	ALC: 14.1% by vol.; TA: 6.3 g/L; pH: 3.70
Cooperage	100% French Oak (40% New)
Production	2400 cases 750mL, 16 cases 1.5L

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.

About The Vineyard

The grapes used in this wine, came from 5 distinct vineyards in the North Coast of California. All these vineyards present the perfect terroir for growing Tempranillo, Spain's beloved red wine grape. While summer daytime temperatures are hot enough to suit these heat-loving red grapes, the rapid cooling effect of evening fog from the nearby Pacific Ocean protects their flavor-boosting acidity as they ripen. All 5 vineyards present comparable rocky, well-drained soils, and the distinct blocks exhibit different exposures, producing small berries, with intense, concentrated flavors.

Winemaking

Gently hand-picked at night, at the peak of ripeness, the grapes for this wine were promptly brought over to the winery. About 20% of the grapes were fermented "whole cluster"; meaning that in some of the tanks, our winemaker chose to ferment the with the rachis (or "whole cluster"). This technique imparts more structure to the mid-palate and adds an interesting aromatic element to the finished wine. The remaining lots were de-stemmed, but not crushed, leaving whole berries.

Fruit was then placed in temperature controlled stainless steel tanks, for a three-day cold soak followed by a 22-day fermentation designed to extract color, flavor and tannin from the grape skins.

Following fermentation, 100% of the young wine was transferred to French oak barrels, both barriques and 500-liter puncheons. 40% of those barrels were new wood, imbuing the wine with subtle oak nuances and texture. The wine aged for 22 months in barrel, with two rackings prior to bottling.

Tasting Notes

This Tempranillo offers intense varietal expression and captures the essence of this unique varietal, when produced in California. Beginning with intense aromas of boysenberry, blueberry and plum, these notes continue on the palate and are layered with sweet flavors of dark cherry and blackberry. Rich tannins complement the lushness of the fruit, and the subtle oak notes adds to the length of the finish. This is a wine with true varietal character of the old-world wines of Rioja, Spain with a new world style that is only California from Artesa.

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