

2018 Codorníu Napa Grand Reserve Brut Rosé

Los Carneros, Napa Valley



Varietal Composition	100% Pinot Noir
Appellation	100% Artesa Estate Vineyard, Los Carneros, Napa Valley
Vintage	2018
Technical Data	ALC: 11.5% by vol.; TA: 6.7 G/L; pH: 3.08
Production	195 Cases

The 2018 Vintage

The perfect growing season on our Estate, the 2018 vintage is characterized by moderate temperatures throughout the spring and summer that allowed for the ideal growing conditions; consistent and steady. We began harvest on August 21 followed by unseasonably cool weather that allowed for most of the fruit on our Estate to remain on the vine for an additional week or two. This extended hang-time was great for the maturation of flavors and overall quality of the fruit. Harvest again kicked into full swing in early September and was completed on October 20, about two weeks later than last year. The combination of a perfect growing season and a long harvest allowed for the fruit to demonstrate clean, mature flavors with wonderful balance and acidity. The 2018 wines will show elegantly yet with concentrated flavors that possess so much finesse for years to come.

Winemaking

Produced using the labor-intensive & detailed winemaking process known as "méthode champenoise" or the "traditional method" this sparkling wine is comprised of 100% Pinot Noir, one of the most planted varieties in Champagne. After the primary fermentation was completed in a temperature controlled stainless steel tank, the wine underwent malo-lactic fermentation. After the "assemblage," aka blending of the base wine, it underwent a specific type of bottling, known as "tirage." This is done in order to prompt a secondary fermentation in bottle, intended to capture the natural CO₂ produced from fermentation. The wine rested "en tirage" for 18 months and was disgorged in November 2020.

About The Vineyard

The coolest appellation in Napa Valley, Los Carneros features the ideal climate for growing sparkling wine grapes. During the growing season, temperatures are moderated by the proximity to the adjoining San Pablo Bay, which grants our Estate Vineyard the persistent morning fog, and cool afternoon breezes. In a typical day, the sun burns off fog by late morning and temperatures rise steadily, but at the same time hot air rising above the Central Valley is replaced by cool air funneling through the Petaluma Wind Gap, off the Pacific Ocean. The combination of sunshine and cool temperatures results in a slow ripening process that produces grapes of great natural acidity – ideal for growing Pinot Noir and Chardonnay, the grape varieties we use in the production of our sparkling wines. This wine is made from 100% Pinot Noir grapes, grown in one of the highest elevation vineyard blocks in Artesa's Estate Vineyard. The gravelly soils here are markedly different than the shallow, heavy clay (which often prevail throughout Carneros), allowing the grapes to develop great flavor while retaining their natural acidity. Our 25-year old vines produce aromatic, highly concentrated grapes which express their place of origin with a distinct minerality.

Tasting Notes

Continuing the grand tradition of producing world quality "Cavas" started by our parent company, Raventos-Codorníu, back in 1872, this sparkling wine was produced from our Estate fruit, using old world methods. This 2018 sparkling Rosé displays elegant and intense aromas of strawberry, maraschino cherry and floral notes. Splendid on the palate, the lush red berry flavors are followed by a hint of grapefruit, with its acidity cutting through the palate. It is a winery exclusive.

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