

2017 Cabernet Sauvignon

Foss Valley Ranch Vineyard,
Atlas Peak, Napa Valley



Varietal Composition 95% Cabernet Sauvignon 5% Petit Verdot

Appellation 100% Foss Valley Ranch, Atlas Peak, Napa Valley

Harvest October 2017

Technical Data ALC: 14.6% by vol.; TA: 6.7 G/L; pH: 3.60

Cooperage 100% French Oak, 40% New Oak

Production 175 Cases

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 Foss Valley Ranch is located on a mountain top at nearly 1,500 feet in the Atlas Peak appellation, east side of Napa Valley. This picturesque site sits above the fog line and receives plenty of sunlight while its temperature stays cool throughout growing season. This context gives us an extra two weeks of hang time and allows grapes to develop a great amount of phenolic components. The soils are derived from weathered igneous rock that spread uniformly through the vineyard and offer a high drainage capacity, which regulates vine vigor. Consequently, the terroir of Foss Valley Ranch provides the grapes with intense color, pure fruit flavor, and structured fine tannin.

Winemaking

The grapes for this wine were hand harvested at night and promptly brought over to the winery in the early morning. The fruit was hand-sorted, both clusters and berries, and were put into both temperature-controlled fermentation tanks and puncheon barrels.

The 500 Liter puncheons confer exceptional integration of the grapes with the new oak tannins. By achieving warmer fermentation temperatures, it allows for optimum extraction, flavor development and color stabilization. Prior to fermentation, we cold soaked the fruit for 3 days, gently extracting color, flavor and tannin from the grape skins. Fermentation in puncheons lasted approximately 20 days, with three punchdowns a day. For the tank portion, we extended fermentation for 40 days, to round up the tannins. These distinct fermentation lots were aged separately for about 22 months, in 40% new french oak. The winemaking team then created the final blend, attempting to achieve a well-balanced, structured Cabernet Sauvignon that truly reflects the terroir of this unique AVA.

Tasting Notes

This Cabernet Sauvignon features intense aromas of blackberry, cassis and plum, mingling with notes of dried fig and sage. These notes are carried through the palate, and the lively acidity balances the dark fruit and the firm tannins, leading to a long, lasting finish. A true, intense representation of an Atlas Peak cabernet sauvignon.

ARTESA