

2017 Tradició

North Coast



Varietal Composition	80% Tempranillo 20% Grenache
Appellation	North Coast
Harvest	September 2017
Technical Data	ALC: 14.3 by vol.; TA: 6.1 G/L; pH: 3.69
Cooperage	100% French Oak, 40% New Oak, combination of barriques and 500-liter puncheons
Production	350 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 Tempranillo grapes used to produce this wine came from three distinct Tempranillo vineyards, as well as a newly sourced Grenache vineyard. In Napa- the contrast of mountain fruit coming from Atlas Peak, where volcanic soils and long days create an intense fruit profile, and the Valley floor fruit, lending itself to lush textured wines, elevate the core of this blend. In Sonoma County, the Russian River climate provides warm days, allowing for maximum flavor ripening and the rapid cooling effect assisted by evening fog from the nearby Pacific Ocean protects the natural acidity in the grapes as they ripen. Rocky, well-drained soils and multiple blocks with varying exposures produce grapes that are incredibly concentrated; highlighting the lush flavors of this unique blend.

Winemaking

The grapes for the 2017 Tradició were hand-picked at night to ensure they arrive in pristine condition to the winery. About 30% 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. Grapes were placed in a combination of stainless-steel tanks and 500L puncheons for a 3-day maceration, followed by a 25-day fermentation, where the winemaking team monitors color, aromatics, and flavor. Following fermentation, the skins were gently pressed, and the wine was transferred to 100% French oak barrels (40% new) with a number of select cooperages to highlight the subtle characteristics of Tempranillo without overpowering the fruit. The wine is aged for 22 months in barrel and was racked 3 times prior to bottling.

Tasting Notes

Tradició – meaning tradition in Catalonia, a region in Spain – is the name chosen to honor our heritage and is made from two of Spain's most beloved wine grapes: Tempranillo & Grenache. These Spanish varietals, when grown in the right climate, such as what you find in the North Coast, can be expressive and multi-faceted. The 2017 Tradicio opens with an intriguing aromatic profile that highlights notes of raspberry, rhubarb and dark cherry. On the palate, the wines soft texture accentuates the red fruit notes, while a warm all-spice character rounds out the finish of the wine. While this wine is approachable in its youth, the bright acidity will allow for great aging potential. Tradició is an exciting complex new world style blend that pays homage to our Spanish heritage- a balanced wine that is sure to delight all your senses.