

2018 SELECTION 91 PINOT NOIR

WINE

- Clone: 100% Martini selection
- Harvest: September 2018
- Aged 12 months (40% new French oak)
- 250 cases produced
- Cellar through 2028

TASTING NOTES

- Aromas: Cherry, strawberry & rose petal
- Palate: Red fruit, plum & white pepper framed by smooth tannins & a velvety mouthfeel

FOOD PAIRINGS

- Saffron & white wine mushroom risotto, butternut squash pasta, confit or grilled salmon, tomato-based flatbreads & pastas

VINTAGE NOTES

- Long & moderate growing season
 - Ideal for flavor maturation, while retaining balance & acidity
- Wines show concentration & finesse

VINEYARD NOTES

- Sourced from our estate's best Martini selection blocks
- 2018: One hillside block (14B) with Bressa-Dibble soil (lightly textured silt-loam with a high drainage capacity)
 - Fruit shows intensity & structure
- Martini Selection:
 - Cuttings taken from Inglenook's estate
 - Propagated by Louis Martini at his Stanly Ranch Vineyard in 1946
 - 1st official plantings of Pinot Noir in Los Carneros!
 - Wines can range from jammy, to ethereal, floral & red fruited
 - The hillsides of our estate show a unique expression of Martini selection, as it is both powerful & structured, yet elegant & not overripe or cloyingly fruity

CARNEROS AVA

- HISTORY: Named after the Mexican land grant "Rincon de los Carneros" ("The Corner of the Rams")
 - 1st plantings by Jacob Leese in the late 1830s-early 1840s

- Utilized predominantly for sparkling wine growing (mid-late 20th century) before becoming famous for still Pinot & Chardonnay in the 1980s
- Previously known for dairy farming & cattle ranching

- CLIMATE: Roughly 10-15 degrees cooler than mid-to northern Napa (e.g. Rutherford)
- SOIL: Predominantly clay-based, unlike Artesa's estate

VINIFICATION

- 3-day cold soak at 40-45 degrees (gently extracts color & flavor)
 - 60% open top fermenter (18 day fermentation); 40% 500l puncheon (25-day fermentation=slow extraction of oak, adding body & depth)
- 100% Wild yeast (unique to our estate)
- 40% Whole-cluster fermentation
 - Adds structure to mid-palate & can add a woody, spice nuance

TOP 3 DISTINGUISHING FEATURES

- Often referred to as a "heritage clone", Martini selection is of major historical importance to Carneros & neighboring Pinot Noir growing regions
- Carries on the legacy of one of Artesa's most beloved wines, Block 91D
- Sustainably farmed & one of the very best expressions from our estate

