

2018 Chardonnay

Los Carneros



ARTESA

Varietal Composition	100% Chardonnay
Appellation	Los Carneros
Harvest	August & September 2018
Technical Data	ALC: 13.9% by vol.; TA: 6.6 G/L; pH: 3.42
Cooperage	60% Fermented and Aged in Stainless Steel Tanks & 40% Fermented and Aged in French Oak Barrels for 10 months (15% New)
Production	9,445 Cases

The 2018 Vintage

The perfect growing season in Los Carneros AVA, the 2018 vintage was 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 kicked into full swing in early September and was completed on October 20, about two weeks later than the previous 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 great elegance, yet with concentrated flavors that possess finesse for years to come.

About The Vineyard

The cool climate Carneros region is one of the world's premier places to grow Chardonnay grapes. Temperatures are moderated by the adjoining San Pablo Bay, cool afternoon breezes, and persistent morning fog. As hot air rises above the inland valleys, it draws cool air in from the Pacific Ocean. The sun burns off this fog late in the morning, which causes the temperature to almost immediately jump 15 degrees. This climate yields grapes that have both enough cool hang time and sunshine to develop great natural acidity and deep fruit flavor. The grapes used to produce this wine were sourced from six distinct blocks in our Estate Vineyard (40%), one neighboring vineyard in Napa Carneros (19%) and one in Sonoma Carneros (41%), all acclaimed sites we have worked closely with for many years. The blocks in our Estate Vineyard have Northern exposure, and therefore, are more protected from direct sun exposure. The Los Carneros AVA is known for ideal conditions to grow high quality Chardonnay grapes, granting us fruit that is incredibly balanced and with great acidity. The vines struggle for water and nutrients, resulting in naturally low yields of grapes with concentrated flavors.

Winemaking

The grapes were hand-harvested at night and brought to the winery immediately afterwards, where they were whole cluster pressed, by using a custom "champagne" cycle that gently pushes the must, rendering clean juice but hardly any solids or unwanted phenolic compounds. 40% of the juice was placed in French oak barrels and 60% in stainless steel tanks, where they underwent alcoholic fermentation, both with selected and native yeasts. After primary fermentation, 50% of the lots went through malolactic fermentation. The wine was aged on its lees for 10 months, with weekly bâtonnage (lees stirring) for about 3 months, to add complexity and enhance mouthfeel. The wines were racked once prior to bottling.

Tasting Notes

Our 2018 Los Carneros Chardonnay displays great fruit freshness, intensity and elegance. This wine's focus is primarily on aromatics, and our winemaking techniques are intended to retain the characteristic Carneros aromatic notes of lemon-citrus and white blossom, while enhancing the minerality and bright, vibrant fruit flavors of citrus and stone fruit in the wine. Partial barrel and malolactic fermentation, combined with lees stirring, produces a wine with added layers of complexity, imparting hints of Meyer lemon, nectarine and lemongrass.