

A New (Virtual) Reality at Artesa



With a new year, come new endeavors. If 2020 taught us anything, it's that we have to be adaptable. So, over the last few months, during that quieter, more contemplative time of year, our team here at Artesa have been brainstorming innovative ways to engage with you and incubating new programs to do just that.

You may have seen us mention, or perhaps even participated in, Artesa's New Year's Eve Party, hosted virtually via Zoom by our team here at the winery. They celebrated the evening by discussing our expanding sparkling wine program, offering some fun food pairings, sharing seasonal traditions from around the world, and a few laughs as well. This was the first offering from our new virtual event program - designed to bring the spirit and fun of the winery to you, since you can't come to us right now. We're looking forward to sharing some new releases we're excited about, hosting a variety of discussions with our winemaking team, and perhaps even jumping in the kitchen with you!

Our next virtual event is scheduled for Thursday, February 4th beginning at 5pm and will be hosted by our winemaking team, Ana Diogo-Draper and Kyle Altomare. They'll be tasting through and discussing a newly available tasting pack featuring three bottles of Tempranillo; Artesa Tradici6 as well as selections from our sister wineries with Vina Pomal Gran Reserva, and Legaris Colmo. If you're a fan of our Tempranillo, you won't want to miss this one. Learn more about this Spanish varietal, why its important to us, and how our Tempranillo is grown, produced and tastes compared to those by our brethren in Spain.

Next up, On Thursday, March 4th at 5pm, join us for a virtual tasting celebrating our single-vineyard pinots as Artesa Wine Educator Andrew Lincoln and Director of Winemaking, Ana Diogo-Draper discuss the 2018 Dijon Blocks, Block 12, and Selection 91 Estate Vineyard Pinot Noirs. For this event, we've also partnered with our friends at Board at Home, who offer artisanal cheese board kits that feature hand-crafted cheese, charcuterie and accompaniments sourced from some of the best farms in Northern California. Board at Home will be curating a specially designed cheese board to pair with our wines, which will be available for purchase and can arranged to be shipped straight to your door before the evening's event.

On Friday April 2nd at 4pm, register for a special night celebrating one of our very favorite things here at Artesa: Paella! Learn how to make this iconic dish that also happens to pair beautifully with many of our wines, especially those Spanish varietals Albari6o and Tempranillo, as well as our Chardonnays and Pinot Noirs. Details on this event to come later, but for all you paella lovers, mark your calendars! Look out for more information on upcoming events by visiting our website, checking your inbox for our emails, or following us on social media. We look forward to seeing you soon, even if it's not in person.

Winter 2021

2018 Chardonnay, Estate Vineyard, Los Carneros, Napa Valley

Showing a true sense of place, this wine elegantly opens with citrus notes of Meyer lemon, delicately wrapped in white blossom and lemongrass rounding out the mid-palate. Ana's restrained use of oak lends a wine that is balanced and silky smooth on the palate. The wine finishes with crisp acidity and hints of Honeycrisp apple, stone fruit, and vanilla bean. As this wine is enjoyable in its youth, those who show restraint will be rewarded as this wine will age with finesse and continue to develop for years to come. Drink Now-2028.

VARIETAL
100% Chardonnay

CASES PRODUCED
1,950

CELLAR THROUGH
2028

RETAIL	CLÁSICO	TRADICIÓN	CHARTER
\$38.00	\$30.40	\$28.50	\$26.60

2018 Pinot Noir, Estate Vineyard, Los Carneros, Napa Valley

Delicate aromas of plum, cherry, and a hint of classic Carneros rose petals set the tone for this beautiful Estate grown Pinot Noir. Polished flavors of brambleberry, blueberry, and lavender, accompanied by a bright acidity, grant the wine a superb balance on the palate. The oak is subtle, with a light vanilla and white pepper notes behind the forward fruit.

VARIETAL
100% Pinot Noir

CASES PRODUCED
850

CELLAR THROUGH
2026

RETAIL	CLÁSICO	TRADICIÓN	CHARTER
\$45.00	\$36.00	\$33.75	\$31.50

2017 Cabernet Franc, Alexander Valley, Sonoma County

This wine accentuates the wonderful dark fruit and spice characteristics that are naturally present in Cabernet Franc grapes. On the nose there is a deep aromatic profile of black currant and plum that continue on the palate with superb oak integration and balance.

VARIETAL
100% Cabernet Franc

CASES PRODUCED
600

CELLAR THROUGH
2028

RETAIL	CLÁSICO	TRADICIÓN	CHARTER
\$50.00	\$40.00	\$37.50	\$35.00

2018 Pinot Noir, Dijon Blocks, Estate Vineyard, Los Carneros, Napa Valley

This wine offers elegant aromas of cherry and boysenberry, with a hint of tobacco. It displays a silky, yet intense mid palate, with polished flavors of brambleberry, blueberry, and fig, tied in by the bright acidity.

VARIETAL
100% Pinot Noir

CASES PRODUCED
330

CELLAR THROUGH
2028

RETAIL	CLÁSICO	TRADICIÓN	CHARTER
\$80.00	\$64.00	\$60.00	\$56.00

2018 Pinot Noir, Selection 91, Estate Vineyard, Los Carneros, Napa Valley

This wine offers concentrated aromas of cherry, strawberry, with a hint of rose petal. On the palate it displays luscious red fruit, with notes of raspberry, cranberry and plum, with a hint of mocha and white pepper. Mature, smooth tannins create a soft, velvety texture, while sweet oak notes add breadth and dimension.

VARIETAL
100% Pinot Noir

CASES PRODUCED
250

CELLAR THROUGH
2028

RETAIL	CLÁSICO	TRADICIÓN	CHARTER
\$80.00	\$64.00	\$60.00	\$56.00

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