

# 2019 Chardonnay

## Los Carneros



<b>Varietal Composition</b>	100% Chardonnay
<b>Harvest</b>	August & September 2019
<b>Technical Data</b>	ALC: 13.1% by vol; T= 5.9 G/L; pH = 3.44
<b>Cooperage</b>	70% fermented and aged in stainless steel tanks and 30% fermented and aged in neutral French oak barrels for 9 months
<b>Production</b>	5,376 Cases

### The 2019 Vintage

In 2019 conditions returned to those of a more "typical" vintage. Starting off with a slightly wetter winter than previous years and transitioning into what we consider characteristic Los Carneros weather patterns—morning fog and mild temperatures rolling into to spring. In May, we received some significant late rainfall that allowed us to pull back on irrigation. Throughout the spring we were granted moderate temperatures and perfect weather patterns for grape growing. Then summer came and differentiated the various growing regions and their respective micro-climates, each one expressing itself as independent as ever. We began harvest mid-August, beginning with grapes from our Estate vineyard, intended for the production of our sparkling wines. Shortly after, the first Pinot Noir grapes made their way to the winery. Mid-September to mid-October is when we saw the complexities weaving through the vintage, as more varieties reached their optimum point of maturity and were ready for harvest. In 2019 overall quality of the fruit was incredible, with white varieties allowed to retain the acidity and freshness we strive for, and red varieties developing their lusciousness and stoutness.

### 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 is draws cool air 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. All the perfect ingredients to grow Chardonnay grapes that have the perfect dichotomy of ripeness and bright acidity.

The grapes used to produce this wine were sourced from three distinct blocks in our Estate Vineyard (30%), and from a vineyard in Sonoma Carneros (70%), all acclaimed sites we have worked closely with for many years. 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.

### 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. 30% of the juice was placed in neutral French oak barrels and 70% in stainless steel tanks, where they underwent alcoholic fermentation, both with selected and native yeasts. After primary fermentation, about 50% of the lots went through malolactic fermentation. The wine was aged on its lees for 9 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

Artesa's 2019 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.

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