

# 2018 Chardonnay

Estate Vineyard  
Los Carneros, Napa Valley



## 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.

# ARTESA

<b>Varietal Composition</b>	100% Chardonnay
<b>Harvest</b>	September 2018
<b>Technical Data</b>	ALC: 14.0% by vol; T= 7.3 G/L; pH = 3.52
<b>Cooperage</b>	20% Stainless Steel Tanks, 80% French Oak Barrels, 25% New Oak
<b>Production</b>	1,950 Cases

## About The Vineyard

The grapes used to produce this Chardonnay were grown in the highest vineyard blocks of our Estate Vineyard in Los Carneros, Napa Valley, along the edge of Mt. Veeder AVA.

These are some of our best vineyard parcels, with a northern aspect, morning sun exposure, and less hot afternoon sun. This allows the grapes to fully ripen, while retaining their natural acidity. The gravelly soils in our vineyard, allow the 20-year old vines to produce fruit that is intense, incredibly balanced, and with great acidity. The grapes were sourced from six distinct blocks, fermented and aged as distinct components. The intense fruit profile comes from the blending of different clones - Martini, Dijon 76, Hyde and Robert Young clone.

## Winemaking

The grapes were hand harvested at night – ensuring that the grapes are picked at cooler temperatures – and immediately brought up to the winery. This translates into higher quality fruit, allowing the winemaking team to retain the grape's natural acidity, as well as aromatics. The grapes were whole cluster pressed, using a gentle champagne cycle that gently pushes the must rendering clean juice but few solids. Winemaker Ana Diogo-Draper placed 20% of the juice in temperature controlled stainless steel tanks, and the remaining 80% were placed into French oak barrels (25% new). Artesa uses both classic Burgundy style barrels (59 gallons), as well as puncheon barrels (132 gallon). The juice was fermented at low temperatures, in order to retain the highly volatile aroma components, and therefore, produce a wine that has an intense aromatic profile. 100% of the wine was native fermented, which means that no commercial yeast was added. After primary fermentation, roughly 40% of the individual lots went through malolactic fermentation, and the winemaking team tasted these components weekly to make bâtonnage decisions. These individual components were aged on lees for 9 months. The wines were racked once prior to bottling. Our Estate Vineyard Chardonnay is 100% grown, produced and bottled by Artesa.

## Tasting Notes

This Chardonnay represents the essence of Artesa's Estate Vineyard in Los Carneros, Napa Valley. Our winemaker Ana Diogo-Draper makes her picking decisions by carefully balancing the fruit's natural acidity with optimum flavor – resulting in a wine that is elegantly restrained yet possesses incredible depth and texture. 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.



The winemaking philosophy at Artesa is based on responsible management of land use for future generations. All Estate Vineyards are Napa Green Land Certified by the Napa Valley Vintners Association. Sustainable agricultural methods are practiced to minimize the impact on the natural biodiversity and ecosystems making the vineyards models for erosion and sediment control. Farming in harmony with nature results in wines that reflect the true expressions of their terroir and variety.