

ARTESA

Wine Club Selection
Fall 2023

2019 Foss Valley Cabernet Sauvignon

Atlas Peak, Napa Valley



Varietal Composition	99% Cabernet Sauvignon, 1% Petit Verdot
Appellation	Foss Valley Ranch, Atlas Peak, Napa Valley
Harvest	October 2019
Technical Data	ALC: 14.5% by vol; TA: 6.5 G/L; pH: 3.76
Cooperage	100% French Oak barrels, 40% New Oak
Production	425 Cases

The 2019 Vintage

In 2019 conditions returned to those of a more “typical” vintage. 2019 started off with a slightly wetter winter than previous years and transitioned into what we consider characteristic Los Carneros weather patterns. Days were filled with morning fog and mild temperatures that rolled into spring. In May, the significant late rainfall allowed us to pull back on irrigation. Throughout most of spring we were delighted by the moderate temperatures and perfect weather patterns for grape growing. As we moved into the summer months, the intense weather differentiated the various growing regions and their respective micro-climates, with each region expressing its distinctive nature. We began harvesting the first grapes in mid-August, beginning with fruit from the Artesa Estate vineyard, destined for the production of our sparkling wines. Shortly thereafter, the first grapes for our still Pinot Noir wines 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: our white grape varieties were able to retain the acidity and freshness that we always strive for, and our red grape varieties developed luscious and stout characteristics.

About The Vineyard

The Foss Valley Ranch resides within the mountains of the Atlas Peak AVA at nearly 1,500 ft on the western slopes of Napa’s Vaca Mountain range. The soil profile of this appellation derives from volcanic soils and has weathered igneous rocks that spread uniformly throughout the vineyard. The soil offers a high drainage capacity which regulates vine vigor. This exceptional site sits above the fog line, receiving consistent sunlight and moderate temperatures throughout the growing season. This unique terroir allows for the grapes to hang on the vines for two extra weeks on average thus granting the vines time to develop great flavor and phenolic content in each berry. Consequently, Foss Valley Ranch’s terroir allows us to produce grapes with intense color, great flavor intensity, and structured fine tannins.

Winemaking

The grapes for this wine were hand harvested at night and promptly brought to the winery. The fruit was hand-sorted, both clusters and berries, into small temperature-controlled fermentation tanks and 132 gallon puncheon barrels. Prior to fermentation, the fruit is cold soaked for 3 days, gently extracting color, flavor and tannin from the anthocyanins that reside in the grape’s skins. Individual lots were fermented with use of indigenous yeasts. Fermentation in puncheons lasted approximately 25 days, with three punch downs performed daily. For the tank portion, we extended fermentation for 40 days to round out the tannins. These distinct fermentation lots were aged separately for about 22 months in 40% new French oak. The winemaking team then created the final blend, attempting to achieve a bold, intense, and structured Cabernet Sauvignon that truly reflects the terroir of this unique and sophisticated vineyard site.

Tasting Notes

This Cabernet Sauvignon features intense aromas of blackberry, cassis and plum, that mingle with notes of dried fig and dried sage. These notes are carried through the palate, and the lively acidity balances the dark fruit and the firm tannins, leading to a long, lasting finish. This vintage is a true representation of a classic Atlas Peak Cabernet Sauvignon lifted by luxurious flavor and defined by bold structure.

ARTESA

2019 Pinot Noir

Estate Vineyard, Los Carneros, Napa Valley



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 lushness and stoutness.

ARTESA

Varietal Composition	100% Pinot Noir
Appellation	Artesa Estate Vineyard, Los Carneros, Napa Valley
Harvest	September 2019
Technical Data	ALC: 14.2% by vol.; TA: 5.9 g/L; pH: 3.71
Cooperage	10 Months in 100% French Oak Barrels (30% New)
Production	2,000 Cases

About The Vineyard

The grapes used to produce this wine were grown in some of the highest hillside blocks on our Estate Vineyard, in Los Carneros, Napa Valley. Our unique terroir provides high drainage capacity and the vines struggle for water and nutrients; as a result, the grapes show immense fruit concentration, and flavor complexity. These vines grow in Haire clay loam soils which produce Pinot Noir with concentrated, bright flavors and supple tannins. Our estate vineyard pinot is sourced from eight unique blocks, planted with Martini, Dijon 667 and 777 clones.

Martini is a clone that is slower to ripen and maintains higher acidity. The fruit makes elegant wines worthy of aging. The 667 clone produces lower yields and smaller clusters that are prone to later ripening. This fruit will provide deep color and structure. The Dijon Clone 777 is the most site dependent and offers small clusters, low-yields and intense color due to the thick skins and higher seed count. The power in the wine can come from this clone's fruit.

Winemaking

The fruit was hand-harvested at night to preserve freshness and fruit integrity, and immediately brought to the winery. About 20% of the overall grapes were fermented "whole cluster"; meaning that in some lots, about 20% of the grapes were put into the fermenters with the rachis. This technique imparts more structure to the mid palate. The remaining lots were de-stemmed, but not crushed, leaving whole berries. Winemaker Ana Diogo-Draper cold soaked the berries, in stainless steel tanks (70%) and Puncheon (30%), for four days – a method which gently extracts color and flavor without harsh tannins.

Afterwards, the grapes were gently brought up to temperature, and 100% native yeast fermented. We punched down the grapes three times a day to extract color and flavor. The free run wine was placed in French oak barrels (30% new) for ten months, where it aged on lees, being racked once prior to bottling. Our Estate Vineyard Pinot Noir is 100% grown, produced and bottled by Artesa.

Tasting Notes

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. A classic, elegant Pinot Noir that is true to its unique vineyard site.



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.

2019 Pinot Noir

Roberts Road Vineyard
Petaluma Gap, Sonoma County



Varietal Composition	100% Pinot Noir
Appellation	100% Roberts Road Vineyard, Petaluma Gap, Sonoma County
Harvest	September 2019
Technical Data	ALC: 14.2% by vol; TA: 5.9 G/L; pH: 3.70
Cooperage	75% French Oak (30% New) & 25% Concrete Tanks
Production	425 Cases

The 2019 Vintage

In 2019 we saw a return to a more “typical” vintage, starting off with a slightly wetter winter than previous years, transitioning into what we consider characteristic Los Carneros weather pattern — morning fog and mild temperatures rolling into 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, perfect pattern for grape growing. The summer months began the period of differentiation, as each region and microclimate developed its own unique expression. We began harvest mid-August, harvesting grapes from our Estate vineyard for our Sparkling wines. Shortly after the first Pinot Noir grapes made their way into the winery. Mid-September to mid-October is when we see the complexities of weaving through the vintage, as more varieties reached their optimum point of maturity and the need to bring them to the winery. In 2019 overall quality of the fruit was incredible, with white varieties allowed to retain the acidity and freshness we strive for, and the red varieties developing their lusciousness and stoutness.

About The Vineyard

Located at the western base of Sonoma Mountain on the northern edge of the Petaluma Gap, the Sangiacomo Family originally planted this prestigious site in 1999. The fog from the Petaluma Gap lingers in the until mid-day, and the afternoons are cooler than other Sonoma County AVAs, greatly influenced by cool ocean breezes. Due to this fact, ripening happens at a slower pace, which translates into longer hang time, granting the grapes perfect ripening, while maintaining their natural acidity. This slow, steadily ripening drives the wine style of this Roberts Road Vineyard Pinot — intense aromatics, elegant and understated, but with great fruit concentration in the mid palate. Artesa selected three small blocks totaling just 7 acres of the 130-acre ranch for this bottling, one planted to Pommard 5 clone, one to Dijon 777 & another to Wädenswil.

Winemaking

The grapes used to produce this Pinot Noir were hand harvested at night, throughout the month of September, as each one of the 3 vineyard blocks achieved ripeness and flavor development. About 40% of the overall grapes were fermented “whole cluster”; meaning that in some lots, about 40% of the grapes were put into the fermenters with the rachis. This technique imparts more structure to the mid palate. The remaining lots were de-stemmed, but not crushed, leaving whole berries. The grapes were placed in two different vessels — small concrete fermenters (30%) and 500-liter French oak puncheons (70%) — where they were cold soaked for three days, and then fermented, with native yeast. That means that no commercial yeast was added to any of the lots. Fermentation, in the puncheons, lasted on average 25 days and the slow extraction of oak enhanced the body of the finished wine and added depth. In the concrete fermenter, grapes fermented for 28 days. The wine was aged on lees, in 75% French oak barrels (30% new oak) and 25% in concrete tanks, for 12 months, and was never racked until blended.

Tasting Notes

This wine offers intense aromas of wild strawberry, cherry, and a hint of lavender, setting the tone for an elegant, yet bold, cool climate Pinot Noir. It displays an incredibly silky mid palate, with polished flavors of brambleberry, blueberry and plum, tied in by a bright, lingering acidity. The oak fermentation awards this wine a great textural component, while enhancing the beautiful cool climate fruit. The 2019 vintage is one of great elegance that amazes the senses and continues to evolve in the glass.

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2019 Tradició

Tempranillo - Garnacha Napa County/Sonoma County



Varietal Composition	78% Tempranillo, 22% Garnacha
Appellation	67% Napa County, 33% Sonoma County
Harvest	September & October 2019
Technical Data	ALC: 14.2%; TA: 5.7 g/L; pH: 3.75
Cooperage	100% French Oak, 40% New Oak
Production	1,000 Cases

The Vintage

In 2019 conditions returned to those of a more "typical" vintage. 2019 started with a slightly wetter winter than previous years and transitioned into what we consider characteristic Los Carneros weather patterns. Days were filled with morning fog and mild temperatures that rolled into spring. In May, the significant late rainfall allowed us to pull back on irrigation. Throughout most of the spring, we were delighted by the moderate temperatures and perfect weather patterns for grape growing. As we moved into the summer months, the intense weather differentiated the various growing regions and their respective micro-climates, with each region expressing its distinctive nature. We began harvesting the first grapes in mid-August, beginning with fruit from the Artesa Estate vineyard, destined for the production of our sparkling wines. Shortly thereafter, the first grapes for our still Pinot Noir wines 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: our white grape varieties were able to retain the acidity and freshness that we strive for, and our red grape varieties developed luscious and stout characteristics.

About The Vineyard

The Tempranillo grapes used to produce this wine were sourced from two distinct vineyards in Napa Valley. We took full advantage of the contrast between mountain fruit from the Atlas Peak AVA, where volcanic soils and a longer growing season originate an intense fruit profile, and Napa Valley floor fruit, from the Calistoga AVA, which lends itself to lushly textured wines, elevating the core of this unique blend. In Sonoma County, where we source the Grenache grapes for this blend, the Russian River climate provides warm days, allowing for maximum flavor ripening. The rapid cooling effect assisted by evening fog from the nearby Pacific Ocean protects the natural acidity in the grapes as they ripen. The common denominator in these vineyards is rocky, well-drained soils, with varying exposures, producing incredibly concentrated grapes, highlighting the lush flavors of this unique blend.

Winemaking

The grapes for the 2019 Tradició were hand-picked at night to ensure they arrive in pristine condition at the winery. About 30% of the grapes were fermented "whole cluster"; meaning that in some of the tanks, our winemaker chose to ferment the with the rachis (or "whole cluster"). This technique imparts more structure to the mid-palate while adding an interesting aromatic element to the finished wine. The remaining lots were de-stemmed, but not crushed, leaving whole berries. Grapes were placed in a combination of stainless steel tanks and 500L puncheons for a three-day cold soak. Followed by an average 30-day fermentation, where the winemaking team monitors color, aromatics, and flavor. Following fermentation, the free-run wine was transferred to 100% French oak barrels (40% new) with several select cooperages to highlight the subtle characteristics of Tempranillo without overpowering the fruit. Half of the Garnacha wine was aged in small concrete tanks, adding great texture and tension to the final blend. The wine is aged for 22 months and was racked two times prior to bottling.

Tasting Notes

Tradició – meaning tradition in Catalan – is the name chosen to honor our Spanish heritage and is made from two of Spain's most beloved wine grapes: Tempranillo and Garnacha. When grown in the right climate, such as Napa and Sonoma, these Spanish varieties can be expressive and multi-faceted. The 2019 Tradició opens with an intriguing aromatic profile highlighting notes of cassis, rhubarb, crushed violets, and dark cherry. On the palate, the wine's soft texture accentuates the bright red fruit notes, while a warm all-spice character rounds out the finish of the wine. While this wine is approachable in its youth, its bright acidity allows for great aging potential. Tradició is an exciting complex new world style blend that pays homage to our Spanish heritage, a balanced wine that is sure to delight all your senses.

ARTESA

2021 Chardonnay

Old Wente Clone, Hyde Vineyard
Los Carneros, Napa Valley



Varietal Composition	100% Chardonnay
Appellation	100% Hyde Vineyard, Los Carneros, Napa Valley
Harvest	September 2021
Technical Data	Alc: 13.5% ; TA: 7.3 g/L; pH: 3.24
Cooperage	50% French Oak puncheon barrels (25% new), 20% Concrete tanks, 30% stainless steel barrels
Production	900 Cases

The Vintage

After what seemed to be a promising start to rainfall, Napa Valley experienced a rather harsh reality of continued drought conditions and warmer-than-normal winter day temperatures. Going into Spring, these conditions were enhanced by a considerable number of frosty mornings, with one last frost event in late May. The combination of these weather events contributed to lighter-yielding vineyards, aided by one of the windiest months of May in recent memory. The heat spells continued well into June, and throughout most of the summer. This also contributed to smaller berries and slightly earlier veraison. By harvest, the temperatures had leveled out, allowing for an extended, even ripening and concentration of flavors. The quality of the wines produced in the 2021 vintage is extraordinary.

About The Vineyard

Hyde Vineyard is located in the heart of Los Carneros, Napa Valley, on the south side of Highway 12. The 72-acre vineyard was planted in 1979 by Larry Hyde. The passion of the Hyde family for this renowned vineyard along with their forward thinking resulted in the planting of new chardonnay clones and experimenting with row directions. By utilizing this combination, the family can consistently look towards the future with the aim of cultivating high-quality grapes and producing exceptional wine, while farming in alignment with their goals. The attention devoted to this vineyard played a role in our attraction to it and led us to produce a Chardonnay exclusively from its fruit, highlighting its distinguished qualities and prestige. The block from which we sourced grapes was planted in 1979, with the Old Wente Clone on AXR rootstock. This Chardonnay clone is renowned for producing clusters of "chicks and hens," which include berries of varying sizes and levels of maturity, imparting the final wine with exceptional complexity and acidity.

Winemaking

The grapes are harvested during the very early hours of the morning to ensure they are picked at cooler temperatures, which results in better acid and sugar levels as well as superior aromatics. The grapes were whole cluster pressed using a champagne cycle with minimal rotations. This gentle pressing process produces clean juice with few solids. Winemaker Ana Diogo-Draper placed the juice into three distinct vessels: French oak Puncheon barrels (25% new oak), concrete tanks, and stainless-steel barrels. Fermenting and ageing the wine components in such different vessels granted us various texture and fruit profiles. The barrels are placed in a specially designed "igloo" in our Barrel Room, so the juice ferments at a low temperature. This technique allows us to retain the highly volatile aroma components, with the intention of producing a wine that has an intense aromatic profile. After primary fermentation, 40% of the lot underwent malolactic fermentation to balance the beautiful bold natural acidity that the vineyard offers. The wine aged on its lees and was never racked for 11 months. At that point, we assembled the final blend and bottled it.

Tasting Notes

The 2021 Single Vineyard Hyde Chardonnay captures the essence of Hyde Vineyards with stunningly bright acidity and minerality. By picking the grapes based on flavor and acidity, we can obtain a Chardonnay that is lively and well-balanced, with great concentration of fruit. The nose displays elegant and complex aromas of honeysuckle, stone fruit, and jasmine blossom, evolving in the glass. Mouthwatering acidity highlights flavors of white peach and lychee, supported by a perfect balance of oak in the back palate, softening the bright acid and giving way to a lingering finish.

2021 Chardonnay

Lone Oak Vineyard
Russian River, Sonoma County



Varietal Composition	100% Chardonnay
Appellation	100% Lone Oak Vineyard Russian River, Sonoma County
Harvest	September 2021
Technical Data	ALC: 13.5% by vol; TA: 6.9 G/L; pH: 3.54
Cooperage	100% Fermented in Oak 50% New French Oak
Production	85 Cases

The 2021 Vintage

After what seemed to be a promising start to rainfall, Napa Valley experienced a rather harsh reality of continued drought conditions and warmer-than-normal winter day temperatures. Going into Spring, these conditions were enhanced by a considerable number of frosty mornings, with one last frost event in late May. The combination of these weather events contributed to lighter-yielding vineyards, aided by one of the windiest months of May in recent memory. The heat spells continued well into June, and throughout most of the summer. This also contributed to smaller berries and slightly earlier veraison. By harvest, the temperatures had leveled out, allowing for an extended, even ripening and concentration of flavors. The quality of the wines produced in the 2021 vintage is extraordinary.

About The Vineyard

The vineyard where the grapes come from clings to Oak Mountain overlooking the Russian River, in Sonoma County's famous Alexander Valley. Spanning over 900 vertical feet, the climate here is ideal for Chardonnay. While summer daytime temperatures are hot enough to suit the aromas of this chardonnay, the rapid cooling effect of evening fog from the nearby Pacific Ocean protects their flavor-boosting acidity as they ripen. Rocky, well-drained soils and multiple blocks with varying exposures produce grapes that are incredibly small; at harvest they literally burst in the mouth with intense fruit flavor.

Winemaking

The grapes for this wine were handpicked at night, and came straight to the winery, where they were whole cluster pressed, using a slow "champagne" cycle that gently pushes the must rendering clean juice but few solids. The 100% of the juice were placed into French oak barrels (50% new) Burgundy size. After primary fermentation, the wine went through malolactic fermentation; the wines were tasted weekly to determine when to stop ML fermentation, in order to add texture but retain acidity and freshness. Wine was aged on its lees for ten months, with weekly bâtonnage (lees stirring), to add complexity and enhance mouthfeel.

Tasting Notes

This Chardonnay displays great intensity and fruit focus, which can stand up to the whole cluster pressing, sur lies aging and malolactic fermentation. This wine offers delicate aromas of citrus, jasmine blossom, and nectarine, with a slight hint of honey and toasted sourdough. The citrus and stone fruit flavors are complemented by a bright acidity. The mid-palate displays a creamy texture that balances beautifully with the citrus and honeysuckle flavors.

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2022 Albariño

Los Carneros



Varietal Composition	100% Albariño
Appellation	100% Los Carneros
Harvest	September 2022
Technical Data	ALC: 12.1% by vol; TA: 7.4 G/L; pH: 3.43
Cooperage	70% Stainless steel tanks, 25% Concrete tanks, 5% Neutral French Oak Puncheon barrels (500 liter)
Production	750 Cases

The 2022 Vintage

With climate variability as the new normal, the vintage 2022 was characterized by two significant episodes: the triple digit heat over five days in September and the rain that brought harvest to a sudden halt. That was the reason why the Winemakers are calling the vintage “the tale of two harvests,” making it one of the more unique vintages in recent history. The white wine harvest kicked off in early August, followed quickly by red wine varieties, the typical gap between the white and red wine harvest was almost nonexistent. The general description for the vintage 2022 white wines as having perfect acidity and freshness with remarkable flavors and textures, and red wines as excellent structured with deep red colors, luxurious tannins and exquisite fruit-forward aromatics.

About The Vineyard

Albariño is a varietal that thrives in cooler regions, which is exactly what you will find in the Southern end of Napa Valley, particularly in the Los Carneros area. About 60% of the fruit for this wine comes from our Estate Vineyard, in blocks planted with 25-year old vines, on some of the coolest spots on the property. One of these blocks is located on one of the highest hillside peaks protects the delicate grapes from any late afternoon sun. These blocks require careful canopy and irrigation management to ensure enough “hang time” to get even and complete berry ripening, but the resulting wines truly have a dynamic character to them. The remaining fruit comes from another famed vineyard in the Southern end of Napa Valley. Both vineyards are supported by the ocean breeze and late afternoon fog, which present perfect growing conditions for Albariño.

Winemaking

Hand-harvested at night, the grapes were quickly brought to the winery, and immediately went through a whole-cluster pressing, where the entire grape bunches were gently pressed to extract the juice from the berries. We use a gentle press cycle, with minimal rotations to minimize the harsh malic acid and astringent tannins that naturally exist in the skins, seeds and stems. Winemaker Ana Diogo-Draper fermented and aged the wine on lees, for six months, in a combination of stainless steel, concrete, and neutral French oak puncheons. Using a variety of fermentation vessels allows Ana to craft a wine that strikes a balance between the purity of fruit Albariño is known for, and a lush soft mouthfeel with lingering acidity on the back of the palate. 2018 was the first vintage we used concrete tanks at Artesa, and since then, they have become a staple of our winemaking process. Concrete offers a distinct character to the wine, perfecting complementing the stainless-steel tanks and oak puncheon barrel components; it is a porous material, limiting oxygen to impact the wine, while imparting minerality and intense, focused fruit appeal.

Tasting Notes

The 2022 Napa Valley Albariño demonstrates why the southern end of Napa Valley is an excellent area to produce this variety. The wine opens with intense aromas of white flowers, peach marmalade, that integrate with stone fruits and jasmine blossom. The acidity and defined entry on the palate highlights the distinct vibrancy of this wine, and lingering notes of tangerine and honeysuckle will leave your palate calling for another sip.

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2022 Rosado

Napa Valley



Varietal Composition	97% Tempranillo; 3% Black Grenache
Appellation	100% Napa Valley
Harvest	September 2022
Technical Data	ALC: 14.1% by vol; TA: 5.6 G/L; pH: 3.48
Cooperage	100% Fermented in Stainless Steel Tanks
Production	340 Cases

The 2022 Vintage

With climate variability as the new normal, the vintage 2022 was characterized by two significant episodes: the triple digit heat over five days in September and the rain that brought harvest to a sudden halt. That was the reason why the Winemakers are calling the vintage “the tale of two harvests,” making it one of the more unique vintages in recent history. The white wine harvest kicked off in early August, followed quickly by red wine varieties, the typical gap between the white and red wine harvest was almost nonexistent. The general description for the vintage 2022 white wines as having perfect acidity and freshness with remarkable flavors and textures, and red wines as excellent structured with deep red colors, luxurious tannins and exquisite fruit-forward aromatics.

About The Vineyard

The Tempranillo grapes used to produce this wine were sourced from our state vineyard in Los Carneros Napa Valley. While summer daytime temperatures are hot enough to suit these heat-loving red grapes, the rapid cooling effect of evening fog from the nearby Pacific Ocean protects their flavor and boosts acidity as they ripen. In Sonoma County, where we source the Grenache grapes for this blend, the Russian River climate provides warm days, allowing for maximum flavor ripening. The rapid cooling effect assisted by evening fog from the nearby Pacific Ocean protects the natural acidity in the grapes as they ripen.

Winemaking

After hand-harvesting the grapes at night (to preserve freshness and fruit integrity), the fruit was delivered to the winery where it was de-stemmed but not crushed. Cold soaked the berries in stainless steel tanks for only 1 hour - the goal was to obtain a minimum amount of skin contact time, in order to produce a Rose wine with delicate fruit flavors and aromas, while ensuring a delicate blush. This Rosé is made in the saignée (pronounced 'sonyay') method which involves the bleeding off, of a small percentage of the juice (anywhere from 5% - 20%), after limited contact with the skins, prior to fermentation.

Tasting Notes

This vibrant rosado wine is made in a Spanish style to honor our heritage. This blend is stylistically driven by Tempranillo, adding luscious fruit and intense aromas, and is complemented by Black Grenache to exhibit structure and layered hints of stone fruit. This wine is fermented until completely dry with no residual sugar. On the nose it displays hints of fresh raspberry, orange skin, plums and black cherry. The palate is lush, smooth, and delicate.

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