



ARTESA

## PINOT NOIR

2007

RESERVE

*The jewel of carneros*



*release date:* SPRING 2009

*varietal composition:* 100% PINOT NOIR

*vineyards:* CARNEROS ESTATE VINEYARD

*harvest:* OCTOBER 2007: 25.2 ° BRIX AVG. SUGAR AT HARVEST

*technical data:* ALC. 14.2% BY VOL.; 3,527 CASES PRODUCED

*cooperage:* AGED FOR 8 MON. IN 70% NEW, 30% USED FRENCH OAK

### THE 2007 VINTAGE

2007 was a dry year that produced small, intensely-flavored berries. An early start to the growing season, followed by warm days and cool nights during the summer, helped develop exceptional color and concentration in the fruit. Mild weather at harvest enabled us to fully ripen all of our Pinot Noir before the rainy season began in early October. These factors contributed to what proved to be an exceptional growing season and vintage for this temperamental variety, resulting in a Pinot Noir of unparalleled depth and quality.

### ABOUT THE VINEYARD

Artesa's Estate Pinot Noir vineyards hang on the hillsides around the winery in the foothills of Mount Veeder and this wine is produced from two of the highest elevation vineyards in the Carneros appellation. The excellent drainage of these hillside vineyards causes the vines to root down deep for moisture, keeping yields in check to produce intensely flavored small berry clusters. Early summer fog from the San Francisco Bay followed by warm afternoon temperatures creates a climate that allows the fruit both enough cool hang time to develop intense varietal character and the sunshine necessary to ensure optimum ripeness. The combination of these factors results in grapes that display a beautiful balance of fruit and acidity.

### WINEMAKING

The grapes were hand harvested at the peak of maturity, then hand sorted before and after a gentle de-stemming. Picking at sunrise when the vineyards are cool and the use of a must chiller guarantees that our Pinot Noir gets a long pre-fermentation cold soak. We slowly warmed the must prior to fermentation which allowed native yeasts to naturally inoculate half the wine. A combination of punch-downs and gentle pump-overs was then employed to maximize color and enhance texture. Pressed-off the skins shortly after dryness the wine was transferred to predominantly new French oak barrels where it went through a secondary malolactic fermentation and was aged sur lie for eight months to further develop its aroma and texture. Upon completion of barrel aging, each barrel was individually tasted and selected by the winemaker for inclusion in the final Estate Reserve blend.

### TASTING NOTES

A dark, rich Carneros Pinot Noir with elegant aromas of cherry, raspberry, roses and milk chocolate. Powerful yet refined, this wine displays a silky texture wrapped around layers of vibrant fruit which is enhanced by spicy notes of cedar, clove, bay and cumin. Excellent structure provides both mid-palate weight and a long persistent finish. The wine's bright acidity bodes well for its long-term aging potential. Although delicious now this is a big, concentrated Pinot Noir that will benefit from additional time in bottle.