



ARTESA

CHARDONNAY

2008

CARNEROS



*The jewel of carneros*

*release date:* OCTOBER 2009

*varietal composition:* 100% CHARDONNAY

*vineyards:* TEN CARNEROS VINEYARDS

*harvest:* SEPTEMBER 2008: 24.9° BRIX AVG. SUGAR AT HARVEST

*technical data:* ALC. 14.2% BY VOL.; 20,664 CASES PRODUCED

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



#### THE 2008 VINTAGE

2008 was a drought year, as a result the vines were less vigorous and berries stayed small. A normal bud-break from mid to late March was followed by frost in some blocks that affected the primary buds and required extra care in the vineyards. A long hot spell the first week of September brought the beginning of harvest which was expected to be fast and intense. However, the temperature did drop significantly at a critical time and the climate stayed cool and dry throughout the rest of the growing season, allowing the fruit to ripen fully and evenly.

#### ABOUT THE VINEYARD

The 2008 Chardonnay is blended from a selection of our estate vineyards throughout the Carneros region. 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 Chardonnay was hand harvested and whole cluster pressed using only the most gentle of sparkling wine methods. This step is critical in maximizing the bright fruit flavor developed in the vineyard without any harshness or astringencies that come from rough handling. 85% of this wine was barrel fermented and the remainder was fermented in stainless steel. Both lots were stirred sur lees to extract the optimum amount of lees character. Half of the wine was finished with a secondary malolactic fermentation to impart a creamy richness.

#### TASTING NOTES

A bright straw yellow in the glass, the wine offers a delightful range of aromas ranging from tropical mango to floral honeysuckle and apricot. Additional citrus notes of orange and lemon are followed by hints of thyme and cardamom and a finish of caramel and custard. A bright acidity and delicate minerality add structure while sweet vanilla oak nuances give suppleness to the wine. This Chardonnay is a clear expression of the great potential of the varietal in the Carneros region.

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