



ARTESA

CHARDONNAY

2008

RESERVE

The jewel of carneros



release date: APRIL 2010

varietal composition: 100% CHARDONNAY

vineyards: CARNEROS ESTATE

harvest: OCTOBER 2008: 24.4° BRIX AVG. SUGAR AT HARVEST

technical data: ALC. 14.3% BY VOL.; 4,028 CASES PRODUCED

cooperage: AGED FOR 10 MON. IN 40% NEW, 60% 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 through the rest of the growing season, allowing the fruit to ripen fully and evenly.

ABOUT THE VINEYARD

Artesa's Reserve Chardonnay is produced from some of the highest vineyard blocks on the winery's Carneros estate in the foothills of Mount Veeder. 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

This 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 our estate vineyards without imparting any harshness or astringencies that come from rough handling. To further ensure flavor purity, only free run juice was used for this wine. The wine was 100% barrel fermented in French oak and 75% went through a secondary malolactic fermentation to impart a creamy richness. This was followed by aging in the barrel sur lees and hand stirring twice weekly for 4 months to further enhance the wine's complexity and texture. The wine was finished with an additional six months of barrel aging.

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 peach. Additional citrus notes of lemon and lime are followed by custard cream. Intense pure Chardonnay fruit and subtle oak nuances develop on the palate and are complemented by a full, richly layered mouthfeel. A refreshing acidity and delicate minerality impart balance and focus through the long persistent finish.