

# ARTESA

## 2004 TEMPRANILLO RESERVE • ALEXANDER VALLEY



### RELEASE DATE

September 2006

### VARIETAL COMPOSITION

84% Tempranillo, 6% Merlot, 5% Malbec  
3% Grenache, 2% Grenache Noir

### VINEYARDS

100% from Artesa's Alexander Valley vineyard

### HARVEST INFORMATION

October 2004

Average sugar at harvest, 25.3° Brix

### TECHNICAL DATA

Alcohol content, 14.7% by volume.  
2,550 cases produced

### COOPERAGE

Aged for 21 months in 34% new,  
66% used French oak barrels

### SRP

\$25



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### THE 2004 VINTAGE

The winter was cool with above-average rainfall continuing well into late spring. The growing season started out slowly and by the middle of summer we were about two weeks behind our normal maturation pattern. Complete ripening was assisted by a slightly below-average crop load and good vine health allowed us to wait out a couple of late summer heat spells. A long Indian summer ensured that the grapes were picked at peak flavor.

### ABOUT THE VINEYARDS

Above the Alexander Valley floor looms our mountainside estate. The small intensely flavored berries resulting from our rocky soils and western sun-drenched slopes produce this Tempranillo. Our 800-foot elevation Oak Mountain vineyard leans gently towards the southwest giving this heat - and sun-loving varietal perfect exposure.

### WINEMAKING

Following hand-harvesting, the grapes were de-stemmed only (whole berries). Fermentations were conducted in a combination of open-top vessels with a punch-down device and closed tanks with gentle cap irrigators. Several types of yeast were used for both inoculated and uninoculated fermenting. Most lots were pressed directly to barrel, and malolactic fermentations finished in barrel. Post-fermentation, selected lots received extended maceration for further phenolic development. After one year, the wines were racked and returned to barrel for an additional year of aging.

### TASTING NOTES

This is a bold wine with plenty of cherry, raspberry and blackberry fruit and exuberant white pepper spice, fig and chocolate notes. There is a concentration to the extracted fruit and a slight tension within the youthful tannins that should allow this wine to improve for years. All this fruit and spice is backed up with vanilla, leather and smoke into a finely balanced wine that seamlessly glides over the palate.

### FOOD PAIRINGS

Chicken tagine, lamb satay, leg of lamb, porcini risotto, roast beef, and dishes with spicy sauces.