



ARTESA
VINEYARDS & WINERY

2008
PINOT NOIR

CARNEROS



The jewel of carneros

varietal composition: 100% PINOT NOIR

vineyards: SEVEN CARNEROS VINEYARDS

harvest: SEPT/OCT 2008. 24.9 ° BRIX AVG. SUGAR AT HARVEST

technical data: ALC. 14.3% BY VOL.; RS: 0.08%; TA: 6.2 G/L; PH: 3.62

cooperage: FRENCH OAK AGED 7 MOS.; 25% NEW, 75% USED

production: 9,962 CASES PRODUCED



THE 2008 VINTAGE

2008 was another drought year in Napa Valley, making the vines relatively less vigorous with smaller berries. Bud break in Carneros happened at the usual time -- from mid to late March -- but a severe frost limited the crop size even further. A long heat spell the first week of September signaled the beginning of harvest, however the temperature soon dropped drastically and the weather stayed cool and dry for the rest of the growing season. Picked over a several week period our Pinot Noir grapes had ample time to reach full maturity.

ABOUT THE VINEYARD

The Pinot Noir vineyards for this wine span the entire cool climate Carneros region where temperatures are moderated by cool afternoon breezes, persistent morning fog and the San Pablo Bay. As the hot air above California's Central Valley rises, it is replaced by cool air funneling over Carneros from the Pacific Ocean. During the peak growing season, the sun burns off the fog late in the morning causing the temperature to jump 10-15 degrees. These factors yield grapes that have enough cool "hang time" to develop great natural acidity yet plenty of sunshine to bring out pure fruit flavor.

WINEMAKING

Handled as gently as possible throughout the winemaking process, the grapes were hand harvested at night and in the early morning to keep the fruit cool and pristine. In the winery the grapes were de-stemmed and placed in stainless steel to cold soak for five days, gently extracting extract color, aromatics and fruit flavor. Following a 10-day fermentation 100% of the wine went to French oak barrels (25% new) where it aged for seven months with no racking.

TASTING NOTES

With a dazzling ruby color this wine greets the taster with beautiful aromas of cherry, raspberry and plum sprinkled with cinnamon, leather and a hint of caramel. A vibrant entry leads to layers of ripe, red berry flavors that are brightened with a delectable acidity that lengthens the finish. Supple tannins add texture, while spicy notes of clove, cinnamon and sweet oak intensify the complexity of this classic Carneros Pinot Noir.

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