



ARTESA  
VINEYARDS & WINERY

2008  
PINOT NOIR

ESTATE  
RESERVE

*The jewel of carneros*



*varietal composition:* 100% PINOT NOIR

*vineyards:* CARNEROS ESTATE VINEYARD, NAPA VALLEY

*harvest:* SEPTEMBER 25 – 28, 2008; 25° BRIX AVG. SUGAR AT HARVEST

*technical data:* ALC. 14.3% BY VOL.; RS: 0.08%; TA: 6.4 G/L; PH: 3.57

*cooperage:* FRENCH OAK AGED 10 MOS.; 40% NEW, 60% USED

*production:* 4,028 CASES

#### THE 2008 VINTAGE

2008 was another drought year in Napa Valley, making the vines relatively less vigorous with smaller berries. Bud break in Artesa's Carneros vineyard occurred the usual time -- from mid to late March -- but a severe frost limited the crop size even further. The vineyard team worked hard through the season to ensure even ripeness among the berries. 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 month. Our estate Pinot Noir grapes were hand harvested in September at full maturity.

#### ABOUT THE VINEYARD

The Artesa Estate Vineyard in Carneros is proven ground for Pinot Noir, which is planted primarily on the vineyard's hillsides where the shallow, well-drained soils yield small, intensely flavored grape clusters. In a series of small blocks varietals, clones, rootstocks and trellis systems are precisely matched with soils, topography, and sun and wind exposure, bringing complexity to Artesa's estate Pinot Noir. The winery's labor-intensive viticultural practices, including cane pruning, leaf thinning and hand harvesting, have led to healthy, balanced vines, many dating back nearly twenty years.

#### WINEMAKING

Hand harvested at night when temperatures are cool, the grape clusters were quickly brought to the winery where they were de-stemmed and carefully placed in a stainless steel tank for a five-day cold soak, a technique that gently extracts color, flavor and soft tannin from the grape skins. Following a 10-day fermentation in stainless steel the wine was transferred to 100% French oak barrels (40% new) where it aged for 10 months. The wine was bottled without fining.

#### TASTING NOTES

Heady aromas of raspberry, cherry and wild strawberry jump from the glass, tinged with notes of anise and coriander. Pure and vibrant, the wine delivers sweet red cherry and berry flavors that pick up spicy notes of clove and cinnamon and a hint of toffee on the finish. Fruit concentration, bright acidity and velvety tannins are the hallmarks of this estate-grown Pinot Noir.