

# ARTESA

## 2006 CHARDONNAY RESERVE • CARNEROS ESTATE



### RELEASE DATE

December 2007

### VARIETAL COMPOSITION

100% Chardonnay

### VINEYARDS

Estate vineyard

### HARVEST INFORMATION

October 2006

Average sugar at harvest, 25.3° Brix

### TECHNICAL DATA

Alcohol content, 14.3% by volume

3,068 cases produced

### COOPERAGE

Fermented and aged sur lie for 9.5 months in

50% new, 50% used French oak barrels

### SRP

\$26



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### THE 2006 VINTAGE

We had significant flooding along the Napa River on New Year's day, but this did not affect our vines in the least as our vineyards are all on hillsides or mountain tops away from flood prone areas. The late cool wet spring lasted until mid-June, about 4 weeks later than usual. This late start to our growing season necessitated that we take action to ensure full ripe flavors. We fruit thinned to adjust for this shortened growing season and removed more fruit zone leaves than normal to make sure our grapes stayed dry and sun exposed. This added fruit exposure allowed our clusters to hang rot free even after an early October rain. This added week of ripening was critical for the fruit flavors and mouthfeel of our wines.

### ABOUT THE VINEYARDS

Artesa's Estate Chardonnay vineyards hang on the hillsides around the winery on the foothills of Mount Veeder. This wine comes from several of the highest elevation vineyards in Carneros. The great drainage of our blocks insures intensely flavored small berries and moderate yields. Temperatures are moderated by the adjoining San Pablo Bay, cool afternoon breezes and persistent morning fog. This climate yields grapes that have both enough cool hang time and sunshine to develop a depth of flavor with great natural acid.

### WINEMAKING

Gently hand harvested, the grapes were whole cluster pressed using the most gentle wine pressing methods. Most lots were inoculated with one of several yeast strains; some lots went through uninoculated fermentations. This wine was barrel fermented with sur lees stirring and aging. Eighty percent of this wine has undergone a secondary malolactic fermentation to enhance its buttery creaminess. 50% of the final blend was aged in new oak barrels for 9.5 months.

### TASTING NOTES

This wine is full of pear, green apple and peach blossom with a hint of pineapple and mango. Balanced, seamless, multi-layered and elegant, this wine has a triple creme brie texture that melts into a lingering toasted vanilla bean and butterscotch finish. Excellent balance enables the fruit to dance on the tongue through the entire taste and provides the structure to age gracefully.

### FOOD PAIRING

Gazpacho, grilled fish, smoked trout or salmon, veal marsala, wild mushrooms, creamy, slightly pungent cheeses.