



ARTESA  
VINEYARDS & WINERY

2010  
CHARDONNAY

*The jewel of carneros*

CARNEROS



*varietal composition:* 98% CHARDONNAY,  
2% SAUVIGNON BLANC/ALBARIÑO/PINOT BLANC  
*appellation:* CARNEROS  
*harvest:* SEPT/OCT 2010  
*technical data:* ALC. 14.3% BY VOL; RS: 0.2%; TA: 6.2 G/L; PH: 3.55  
*cooperage:* 70% AGED 5 MONTHS IN FRENCH OAK BARRELS (40% NEW);  
30% AGED IN STAINLESS STEEL  
*production:* 27,000 CASES

#### THE 2010 VINTAGE

The winter of 2010 brought persistent periods of rain, and continued wet weather in the spring slowed the growing season by spreading out the fruit-set phase in our vineyards for nearly six weeks. A cool summer made for gradual ripening until the end of August when we experienced a short but extreme heat spell. Our harvest in Carneros started two weeks later than average and progressed at a slow pace with continued moderate temperatures. Fortunately warmer weather returned the last week of September and lasted for two weeks, bringing our grapes to maturity. 2010 was an unusually cool vintage overall, producing elegant wines with phenomenal natural acidity.

#### ABOUT THE VINEYARD

Six Carneros vineyards provided the fruit for this Chardonnay: 45% of the grapes were grown in our estate vineyard surrounding the winery; 55% were purchased from neighboring growers who have farmed grapes for Artesa for many years. With its proximity to the cooling influence of the San Pablo Bay and Pacific Ocean, Carneros is ideally suited to growing Chardonnay; the longer-than-average growing season allows grapes to develop rich fruit flavors while retaining crisp, natural acidity. Among the six vineyards in this blend, the differences in soils, rootstocks, clones and vine age rendered subtle, yet distinctive characteristics in the wine lots produced from each.

#### WINEMAKING

As each block achieved ripeness the grapes were hand harvested and brought to the winery in small bins. A portion of the grapes were whole-cluster pressed, a technique designed to gently extract the juice from the skins, while the remainder were de-stemmed and pressed. The juice fermented in a combination of stainless steel tanks (30%) and French oak barrels (70%). This mix of stainless steel and new (40%) and seasoned oak helped preserve the wine's fresh, fruit-forward character while adding the nuance and texture that comes with barrel fermentation. In addition, fifty percent of the wine went through malolactic fermentation for added body and depth of flavor. The wine was aged for five months and bottled without racking. A small percentage (2%) of Sauvignon Blanc, Albariño and Pinot Blanc was added to the final blend for richness and aromatic complexity.

#### TASTING NOTES

Crisp and mouthwatering offering pear, apricot, lime and apple streaked with notes of oregano, tarragon, and hints of vanilla and honey. The vivid citrus and tropical fruit flavors are delicately wrapped in a rich and generously-textured mouthfeel. Mature acids hold the wine's structure and create length, while a touch of scrumptious cinnamon toast note lingers in the elegant finish.