

# 2018 Pinot Noir

Block 12 Estate Vineyard,  
Los Carneros, Napa Valley



## Tasting Notes

This wine offers intense aromas of wild strawberry, cherry, and a hint of lavender, setting the tone for a very elegant, yet bold, classic Los Carneros Pinot Noir. It displays an incredibly silky mid palate, with polished flavors of brambleberry, blueberry and macerated strawberries, tied in by a bright acidity. The oak fermentation awards this wine a great textural component, while enhancing the beautiful cool climate fruit.

# ARTESA

<b>Varietal Composition</b>	100% Pinot Noir
<b>Appellation</b>	Artesa Estate Vineyard, Los Carneros, Napa Valley
<b>Harvest</b>	September 2018
<b>Technical Data</b>	ALC: 13.9% by vol.; TA: 6.4 G/L; pH: 3.66
<b>Cooperage</b>	100 % French Oak Barrels (40% New)
<b>Production</b>	150 Cases

## The 2018 Vintage

The perfect growing season on our Estate, the 2018 vintage is characterized by moderate temperatures throughout the spring and summer that allowed for the ideal growing conditions; consistent and steady. We began harvest on August 21 followed by unseasonably cool weather that allowed for most of the fruit on our Estate to remain on the vine for an additional week or two. This extended hang-time was great for the maturation of flavors and overall quality of the fruit. Harvest again kicked into full swing in early September and was completed on October 20, about two weeks later than last year. The combination of a perfect growing season and a long harvest allowed for the fruit to demonstrate clean, mature flavors with wonderful balance and acidity. The 2018 wines will show elegantly yet with concentrated flavors that possess so much finesse for years to come.

## About The Vineyard

The grapes for this wine were grown in a newly planted block, right by the winery's entrance at our estate in Los Carneros, Napa Valley. As the name indicates, we called it Block 12, where we planted 4 small blocks of Pinot Noir, with 3 distinct clones in this unique location on our property. Two blocks of Martini clone (already planted on the property, and one of Ana's favorite clones to work with), a block of Dijon 115 and a block of Wädenswil (a heritage, Swiss clone and the first time planted at Artesa). We were eager to see how each clone performed, and as much as we loved the unique nuances of each one individually, we were absolutely taken by the elegance and concentration of the blend of all 4 small blocks together. So much so that we decided it deserved its own bottling. Our unique terroir provides high drainage capacity and the vines struggle for water and nutrients; as result the grapes show immense fruit concentration, flavor, and complexity.

## Winemaking

The fruit was hand-harvested at night to preserve freshness and fruit integrity, and immediately brought to the winery. About 30% of the overall block 12 lots were fermented "whole cluster"; meaning that in some lots, about 30% of the grapes were put into the fermenters with the rachis. This technique imparts more structure to the mid palate. The remaining lots were de-stemmed, but not crushed, leaving whole berries. Winemaker Ana Diogo-Draper cold soaked the berries, in stainless steel tanks (50%) and Puncheon (50%), for four days – a method which gently extracts color and flavor without harsh tannins. Afterwards, the grapes were gently brought up to temperature, and 100% native yeast fermented. We punched down the grapes three times a day to intensify color and flavor. The free run wine was placed in French oak barrels (40% new) for ten months, where it aged on lees, being racked once prior to bottling. Our Block 12, Estate Vineyard Pinot Noir is 100% grown, produced and bottled by Artesa.



The winemaking philosophy at Artesa is based on responsible management of land use for future generations. All Estate Vineyards are Napa Green Land Certified by the Napa Valley Vintners Association. Sustainable agricultural methods are practiced to minimize the impact on the natural biodiversity and ecosystems making the vineyards models for erosion and sediment control. Farming in harmony with nature results in wines that reflect the true expressions of their terroir and variety.