



ARTESA
VINEYARDS & WINERY

2010
CABERNET SAUVIGNON

Estate Reserve



varietal: 100% CABERNET SAUVIGNON

appellation: NAPA VALLEY

harvest: OCTOBER 2010

technical data: ALC. 14.8% BY VOL; RS: 0.04%; TA: 5.9 G/L; PH: 3.4

cooperage: 100% AGED 18 MONTHS IN FRENCH OAK BARRELS (30% NEW)

production: 950 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 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. Harvest started about 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 these grapes to full maturity.

ABOUT THE VINEYARD

Artesa's Foss Valley Ranch is located on a mountain top at nearly 1,500 feet in the Atlas Peak appellation, east side of Napa Valley. This picturesque site sits above the fog line and receives plenty of sunlight while its temperature stays cool throughout growing season. This condition gives us an extra two weeks of hang time and allows grapes to develop a great amount of phenolic components. The soils are derived from weathered igneous rock that spread uniformly through the vineyard and offer a high drainage capacity, which regulates vine vigor. Consequently, the terroir of our Foss Valley Ranch provides the grapes with intense color, pure fruit flavor, and structured fine tannin.

WINEMAKING

The grapes for this wine were hand harvested in the early morning and quickly brought to the winery in small bins. The fruit was hand-sorted and were promptly placed into temperature controlled fermentation tanks where they completed an approximate 15 day fermentation. Portions of the fruit were fermented in large barrels (500 Liters), which allowed them to integrate with the new oak tannins and achieve warmer fermentation temperatures allowing optimum extraction, flavor development and color stabilization. These separate fermentation lots were then blended together after approximately 18 months in 30% new French oak barrels to create the most well balanced, structured blend of components.

TASTING NOTES

There are aromas of blackberry, black cherry, cassis, and plum. Hints of toasty oak and burnt sugar-like caramel notes add to the complexity. Flavors are juicy with concentrated berries. Tannins are smooth and silky, but add structure. Toasted coconut and toffee dominate the long finish. "This wine can be released earlier than our Foss Valley Ranch Single Vineyard and will last 7 – 10 years without any problem." – Mark Beringer