Artesa Los Carneros Pinot Noir





APPELLATION: Carneros - Napa CEPAGE: 100% Pinot Noir

WINEMAKING: The grapes were hand-harvested throughout the month of September, as each block achieved ripeness and flavor development. The fermentation tanks were chilled for a four-day "cold soak" - designed to extract color and flavor from the grape must. About 40% of the lot was fermented by native yeasts and 60% by inoculating the grapes with commercial yeast. Pinot Noir grapes require a gentle handling and therefore we performed three punchdowns a day, on each individual vineyard lot, to gently extract fruit and color. Tasting each tank daily, the team pressed the wine off its skins when the proper flavor and tannin structure was achieved. The wine was aged in French oak barrels (10% new) for 8 months prior to bottling, to obtain a final blend with added layers of complexity.

ALCOHOL BY VOLUME: 14.2%

AGING: 8 months in french oak barrels

ANNUAL PRODUCTION: 2500 cases

THE STORY

In 1991, Codorníu Napa was inaugurated to establish pre-eminence in crafting California's foremost sparkling wine.

In 1998, Codorniu family changed the name to ARTESA-stemming from the Catalan language, "handcrafted," soon became a reference for exceptional Carneros Chardonnay, PN, Sav B and Cabernet Sauvignon. PHILOSOPHY: The Artesa Estate Vineyard adheres to sustainable farming practices, proudly holding certifications for Napa Green Land and Fish Friendly Farming, underscoring our commitment to environmental stewardship and responsible viticulture.

BIOGRAPHY: Owned by the Spanish Family Raventos- Codorniu, Artesa was build in Los Carneros, Napa in 1991.

Its strategic location provides an optimal cool, maritime climate perfect for pinot noir and chardonnay.

Sustainable farming practices.

Female wine maker.

THE ADJECTIVES

OVERALL: Lush, vibrant and elegant with spice and delicate texture AROMAS / FLAVORS: elegant, bright aromas of plum, strawberry, and cranberry with a hint of rose petal.

MOUTHFEEL: lush flavors of raspberry, blueberry and red cherry.

THE SELLING POINTS

Lush, vibrant and elegant with spice and delicate texture



