

Artesa Sauvignon Blanc

THE FACTS

COUNTRY: USA - CA

REGION: Napa County

APPELLATION: Carneros - Napa

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: The grapes were harvested in the early morning to preserve freshness and acidity. Our winemaker used a method known as "cool skin maceration" where the destemmed and crushed grapes were macerate during 3 hours into the press. After this time, the grapes were pressed very gently to extract the juice from the grapes. This yields a Sauvignon Blanc juice of great elegance, minimizing harsh tannins that naturally exist in the skins, seeds and stems. Once the juice in the tank, there was a 7 days lees maceration at very low temperatures (around 35°F). The wine was fermented with a selected yeast and aged on light lees, in stainless steel tanks, to preserve the bright, fruit-driven flavors of this unique varietal.

ALCOHOL BY VOLUME: 143.4%

ANNUAL PRODUCTION: 1800 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: A radiant white with vibrant fruit and smooth finesse

AROMAS / FLAVORS: nectarine, lemon verbena, pineapple and a hint of white flowers

MOUTHFEEL: wonderful texture, displaying a bright, natural acidity.

THE SELLING POINTS

A radiant white with vibrant fruit and smooth finesse

AWARDS: 90pts Decanter

PAIRINGS: Perfect with seafood, salads, goat cheese, and sushi

