


## ARTESA WINERY




















### Artesa Winery Pinot Noir Los Carneros 2018

**\$34.00**

\* Suggested retail price



 Sustainable

	Product code	13920711
	Licensee price	\$29.37
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Subregion	Napa, Los Carneros
	Classification	Estate bottled
	Varietal(s)	Pinot Noir 100 %
	Alcohol percentage	14,2%
	Colour	Red
	Sugar	Dry
	Sugar content	2,1
	Closure type	Cork
	Aging vessel type	15% new French oak
	Length of aging	12 months

#### ABOUT THIS WINERY

Established in 1991 and covering more than 150 acres, Artesa Winery specializes in famous Napa Valley and Los Carneros varietals: Pinot Noir, Chardonnay, Sauvignon Blanc and Cabernet Sauvignon. Each of the 50 different blocks are vinified separately to truly demonstrate all of the varietal and the terroir's character. The Artesa Estate Vineyard is farmed sustainable in accordance with the Napa Green certification.

#### TASTING NOTES

On the nose, this wine offers elegant, bright aromas of cherry, plum and strawberry, with a hint of rose petal. On the palate, lush flavors of strawberry, cranberry and blueberry are accentuated with hints of spice and earth. The natural, structural acidity grants this wine a unique vibrancy, and it is an excellent partner to many different foods. The wine is medium bodied and has a long finish. A classic Pinot Noir that is true to its unique appellation.

#### PRODUCTION NOTES

Grapes are hand harvested in September and October, de-stemmed but not crushed and then placed in open steel tanks. Fermentation is done with native yeast and the wine is aged in 15% new french oak for a period of 12 months before maturing on lees to obtain a final blend with added layers of complexity.

