

Artesa Los Carneros Chardonnay

THE FACTS

COUNTRY: USA - CA

REGION: Napa County

APPELLATION: Carneros - Napa

CEPAGE: 100% Chardonnay

WINEMAKING: The grapes were hand-harvested at night to preserve their quality and natural acidity. They were then gently pressed as whole clusters, with 25% of the juice placed in stainless steel tanks and the rest in French oak barrels. The juice underwent low-temperature fermentation to retain its intense aromas, with 100% native fermentation. After primary fermentation, around 60% of the lots underwent malolactic fermentation, and they were aged on lees for 9 months. Finally, the wine was racked once before bottling. This Estate Vineyard Chardonnay is entirely produced at the winery.

ALCOHOL BY VOLUME: 13.1%

AGING: 25% Stainless Steel Tanks, 75% French Oak barrels (25% New)

ANNUAL PRODUCTION: 2100 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: Fresh, vibrant Carneros Chardonnay with layered complexity

AROMAS / FLAVORS: Notes of lemon citrus and white blossom

MOUTHFEEL: Fruit flavors of citrus and stone fruit

THE SELLING POINTS

Fresh, vibrant Carneros Chardonnay with layered complexity

AWARDS: Top Wine Enthusiast

PAIRING: Pair with seafood, fresh salads, herb chicken, creamy pasta, and soft cheeses like brie.

