

Artesa Cabernet Sauvignon

THE FACTS



COUNTRY: USA - CA

REGION: Napa

APPELLATION: Carneros - Napa

CEPAGE: 98% Cabernet Sauvignon, 2% Petit Verdot

WINEMAKING: The grapes were hand-picked at night/dawn, and brought immediately to the winery, where they were placed in temperature controlled stainless steel tanks, where they were cold soaked for three days. The grapes were left on skins for an average of 30 days, a classic technique known as extended maceration, long used by winemakers to extract color, flavor and tannin from the skins before pressing. While in the fermenters, the grapes were tasted daily to determine the right tannin level was reached prior to pressing off the skins. All vineyard lots were kept separate until our winemaker, Ana Diogo-Draper, made her final blending decisions to craft a complex, elegant Cabernet Sauvignon.

ALCOHOL BY VOLUME: 14.2%

AGING: 8 months

ANNUAL PRODUCTION: 5364 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 built 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: Bold Napa Cab with dark fruit, mocha, finesse, and depth

AROMAS / FLAVORS: aromas of blackberry, blueberry, dried fig and a hint of white pepper

MOUTHFEEL: layered notes of black cherry, mocha, and plum, vanilla toa

THE SELLING POINTS

Bold Napa Cab with dark fruit, mocha, finesse, and depth

AWARDS: 91pts Wine Enthusiast

PAIRINGS: Perfect with grilled meats, aged cheese, and bold flavors.

