

# 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

AV/AF: 91% Decanter

PAIRING: Pair with seafood, salads, goat cheese, and sushi

