Vintage Notes
A near picture-perfect growing season began in late March with bud break.

Spring and summer were mild, with warm, dry weather throughout, which allowed the Cabernet Sauvignon and Cabernet Franc fruit to enjoy a long, slow ripening period under ideal conditions.

Harvest began in late-September and finished in mid-October, with the grapes fully ripened and rich in varietal purity.

Vineyard
Set high on the ridge overlooking Rector Canyon with Napa Valley 1600 feet below, this 24-acre vineyard is planted on a west-facing slope of well-drained, volcanic soils.

Townsend vineyard’s architecture is based on Antinori’s planting philosophy for new vineyards in Tuscany, with high-density vine spacing to ensure low production of fruit per vine, rows aligned from east to west for ideal sun exposure, and training the vines low to the ground to take advantage of radiant heat from the volcanic rock and soils.

Vinification
Harvest began September 27 and completed on October 16, with each vineyard block tested daily and then picked when conditions were optimum.

The grapes were harvested in the cool, early morning hours and immediately taken to the estate winery, destemmed and sorted before being placed in stainless steel fermenting tanks. The five vineyard sections were fermented individually to maintain the distinctive characteristics of each.

After a five-day cold soak, fermentation took place in temperature-controlled tanks over 12 - 15 days.

After the new wine was removed from the skins, it was racked into 100% new Taransaud French oak barrels and underwent complete malolactic fermentation.

The wine aged 20 months, then the wine in each barrel was tasted and selections made for the final blend.