2019 MOUNTAIN SELECT CHARDONNAY

118 tons of Chardonnay selected from 655 tons harvested (18% of estate production)
7 clones from 8 vineyard blocks

T5-CH 51 tons (43% of blend)
Clones: 96, 76, Wiemer, 15 and 4
1430-1446 feet above sea level

A30-CH 14 tons (12% of blend)
Clone: 548
1417-1433 feet above sea level

A9-CH 13 tons (11% of blend)
Clone: 28
1453-1463 feet above sea level

A59-CH 11 tons (9% of blend)
Clone: Wiemer
1460-1483 feet above sea level

A3-CH 11 tons (9% of blend)
Clone: Wiemer
1450-1483 feet above sea level

A14-CH 8 tons (7% of blend)
Clone: Wiemer
1463-1509 feet above sea level

A62-CH 7 tons (6% of blend)
Clone: Wiemer
1483-1528 feet above sea level

A48-CH 4 tons (3% of blend)
Clone: 4
1456-1469 feet above sea level
2019
MOUNTAIN SELECT
CHARDONNAY

Atlas Peak District of Napa Valley
100% Estate-Grown and Produced

The Antica Napa Valley 2019 Mountain Select Chardonnay is refined, with vibrant acidity backing the ripe apple, pear, and white peach notes. Hints of tropical fruit emerge midpalate, leading to a finish that shows savory richness. Pastry notes linger on the long finish, revealing concentrated minerality and buttery nuances.

MOUNTAIN SELECT
As harvest nears each vintage, the Antica winegrowing team selects those mountain blocks, or rows within a block, that best highlight the characteristics for our desired style of Chardonnay. Approximately 18% of the estate’s 2019 Chardonnay harvest was selected for the final blend of the Mountain Select Chardonnay.

To maintain control of wine quality and style, the Antinori family’s winemaking principle has been to own their own vineyards and grow their own grapes. The 1,210-acre Antica Napa Valley estate occupies an elevated plateau in an amphitheater-like setting of steep mountain tops rising to Atlas Peak, with an elevation of 2,663 feet. There are 550 acres planted to vineyard, 30% of which are Chardonnay planted in 15 blocks. Each block is carefully planned based on the alluvial soil composition, high elevation (which provides nighttime cooling during summer and fall) and clonal selections to ensure a pure expression of Chardonnay.

VINEYARD SOURCES
The Chardonnay grapes were picked from 5- to 31-year-old vines from portions of 8 vineyard blocks, which are planted at an elevation of 1433 - 1483 feet. This year’s selection comprised of 7 Chardonnay clones – 5 Burgundian clones, California clone 04 and the acclaimed heritage Wiemer Selection. That combination results in a complex wine with the layers of lingering flavors we seek for our Mountain Select Chardonnay.

VINIFICATION
The grapes were hand harvested in the cool morning hours. After whole cluster crushing, the berries were placed in the press for a very gentle release of the free-run juice, which was chilled further in stainless steel tank and allowed to settle for 24 hours before yeast inoculation. The juice was then transferred to French oak barrels (50% new) to complete primary fermentation and remained in contact with the lees (sur lie) for approximately 10 months, during which time the wine underwent the malolactic fermentation. When aging was complete, the wine in each barrel was evaluated and selections made for the final Mountain Select blend.

THE 2019 VINTAGE
Abundant winter rainfall aided the vine’s growth, and warm, dry conditions were favorable for uniform berry set. The long, warm summer saw few heat events, and the cool morning temperatures of our high-elevation vineyards set the stage for vibrant, expressive wines. The 2019 Chardonnay harvest began on September 13 and ended on October 19, and the abundant hang time helped to preserve freshness and finesse in the fruit.