

2020 MOUNTAIN SELECT CHARDONNAY



Origin: Estate grown, Atlas Peak District of Napa Valley

Vintage: 2020

Blend: 100% Chardonnay

Alcohol: 14.2%

Tasting Notes: Refined with rich minerality and savoriness of fresh cut apple and pear. Well-structured white stone fruit and spice flavors are supported by rich acidity. The wine shows creaminess on the midpalate with lingering plushness on the slightly toasty finish.

Vintage Notes

Napa Valley experienced its driest February on record. As a result of the dry and temperate winter, bud-break approached on the early side.

With an earlier start to the growing season, potential frost events were closely monitored. Bloom weather started out cool, but by the third week of May it warmed up significantly and was perfect for fruit set.

In mid-August there was extreme heat for a few days with temperatures above one hundred degrees. The Chardonnay harvest was underway by late August, with picking dates tracking 7 to 14 days earlier than normal.

Vineyard

Our Chardonnay is planted in loamy, well-drained soil at our lowest elevation yet typically remains above the fog line, so that full day of sunlight can work its magic. Night-time temperatures are cooler than the estate's higher elevations, bringing out Chardonnay's aromas and flavors while maintaining acidity.

Of the estate's 550 acres planted to vineyard, 25% is Chardonnay, planted in 14 blocks. Each block is planted to take advantage of the volcanic soil, high elevation, abundant California sunshine and long growing season.

The Chardonnay grapes were picked from 6- to 22-year-old vines from 8 vineyard blocks, which are planted at an elevation of 1411 to 1479 feet. This year's selection comprised of 10 Chardonnay clones – 6 Burgundian clones plus California clones 04, 28, Wente and the acclaimed heritage Wiemer Selection. It is that combination of clonal material that results in a wine of complexity with layers of lingering flavors. The Chardonnay harvest began on August 25 and ended on September 24.

Vinification

The grapes were harvested in the cool, early morning and taken to the winery. After whole cluster crushing, the berries were placed in the press for a very gentle release of the Chardonnay free-run juice.

The juice was chilled in stainless steel, allowed to settle before yeast inoculation and then transferred to French oak barrels (50% new) to complete primary fermentation.

The wine remained in contact with the lees (sur lie) for 10 months, during which time the wine underwent malolactic fermentation. When aging was complete, the wine in each barrel was evaluated and selections made for the final blend.

Antica

Antinori Family Estate

NAPA VALLEY