Vintage Notes
Abundant winter rainfall lasted into late spring, and the late soil moisture aided the vine’s growth when the vines came out of winter dormancy. Warm, dry conditions were favorable for uniform berry set within the cluster.

The long, warm summer saw few extreme heat events, and the cool early mornings that are common for the high-elevation vineyards set the stage for vibrant and expressive wines.

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 October 2 and completed on October 15.

The grapes were harvested in the cool, early morning hours and immediately taken to the estate winery.

After destemming and sorting, the whole berries were transferred via hopper to conical four-ton fermentation tanks. The five vineyard sections were fermented individually to maintain the distinctive characteristics of each.

After a five-day cold soak and yeast inoculation, cap management was performed using our pneumatic punch down system.

After 12-15 days on skins, the new wine was removed from the skins and 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.