2018
MOUNTAIN SELECT
CABERNET SAUVIGNON

144 tons of Cabernet Sauvignon and Cabernet Franc selected from 1216 tons harvested (12% of estate production)
8 clones from 16 vineyard blocks

A36-CS 7 tons (5% of blend)
Clone: 337
1512-1565 feet above sea level

T2-CS 7 tons (5% of blend)
Clone: 7
1364-1443 feet above sea level

A32-CF 7 tons (5% of blend)
Clone: 214
1453-1483 feet above sea level

A32-CS 6 tons (4% of blend)
Clone: 338
1450-1466 feet above sea level

A41-CS 9 tons (6% of blend)
Clone: 7
1676-1761 feet above sea level

A64-CS 9 tons (6% of blend)
Clone: 338
1476-1492 feet above sea level

A39-CS 43 tons (30% of blend)
Clone: 338
1506-1591 feet above sea level

T4-CS 16 tons (11% of blend)
Clone: 4
1381-1446 feet above sea level

A37-CS 12 tons (8% of blend)
Clone: 337
1551-1640 feet above sea level

A8-CS 12 tons (8% of blend)
Clone: 337
1469-1502 feet above sea level

A40-CSa 3 tons (2% of blend)
Clone: 412
1532-1676 feet above sea level

A65-CSa 3 tons (2% of blend)
Clone: 7
1489-1581 feet above sea level

T1-CS 1 ton (1% of blend)
Clone: 191
1414-1456 feet above sea level

A38-CS 1 ton (1% of blend)
Clone: 337
1620-1650 feet above sea level

ANTINO R I F A M I L Y E A S T E
2018
MOUNTAIN SELECT
CABERNET SAUVIGNON

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

The Antica Napa Valley 2018 Mountain Select Cabernet Sauvignon is deep purple-black in color with vibrant, expressive aromas of black currant, crushed blueberry and blackberry. The wine is full bodied, with a wonderful richness and depth on the palate and firm, ripe tannins. The long, savory flavors provide generosity to the persistent finish.

Mountain Select
As harvest nears each vintage, the Antica winegrowing team meticulously selects those mountain blocks, or rows within a block, that best highlight the characteristics for our desired style of Cabernet Sauvignon. Approximately 12% of the estate’s 2018 Cabernet Sauvignon and Cabernet Franc harvest were selected for the final blend of the Mountain Select Cabernet Sauvignon.

To maintain ultimate control of wine quality and style, the Antinori family’s guiding 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 tucked in an amphitheater-like setting of steep mountain tops rising to Atlas Peak with an elevation of 2,663 feet. There are approximately 550 acres planted to vineyard, 60% of which is predominately Cabernet Sauvignon planted in 32 individual blocks. Cabernet franc is planted in two vineyards. Each block is planned to take advantage of the volcanic soil composition, high elevation, abundant California sunshine and long growing season. Clonal selections were also grafted on the appropriate rootstock to limit vine productivity, providing richly concentrated Cabernet Sauvignon fruit.

Vinification
The grapes were harvested in the cool, early morning and immediately taken to the winery. After destemming and sorting, the whole berries were placed in stainless steel tanks for an initial three-day cold soak followed by the warming of the fruit for yeast inoculation, allowing fermentation to complete in 14 days. The new wine was removed from the skins and pumped into French oak barrels (50% new) where it went through malolactic fermentation. The wine aged in the naturally cool temperature environment of the estates 35,000 square feet of caves. After 18 months in the barrel, the wine was tasted, and the final selections made. Individual barrels were blended to create this powerful, yet silky wine, with true Napa Valley mountain-grown character.

The 2018 Vintage
The near picture-perfect growing season began in late March with bud break. Spring was mild, with little threat of frost and warm, dry weather at flowering, yielding uniform berries within each grape cluster. Mild temperatures and dry conditions throughout the summer allowed the Cabernet Sauvignon and Cabernet Franc fruit to enjoy a long, slow ripening period under ideal conditions with harvest beginning in late-September and ending in mid-October. The grapes ripened fully with rich varietal purity.

ANTINORI FAMILY ESTATE
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