

OUR TOP 10 POINTS OF DISTINCTION



1) WHAT WAS YOUR FAMILY DOING 600 YEARS AGO?

The Antinori family was making wine. So when Christopher Columbus sailed the ocean blue in 1492 to discover the Americas, the Antinoris were already making wine for over 100 years. And when our forefathers were putting their John Hancocks on the Constitution, the family had more than 400 years of winemaking experience.

2) **IT'S (STILL) ALL IN THE FAMILY.** Twenty-six generations later, the Antinori family still manages the business. Given the dynamics of any family that's quite a feat. Today, the three Antinori daughters—Albiera, Allegra, and Alessia—are all knee-deep in the family business.

3) **IF YOU PLAY IT SAFE, YOU WILL NOT FAIL, BUT YOU WILL NEVER BE A BIG SUCCESS, EITHER.** That phrase is probably on an inspirational calendar somewhere, but it's true. The Antinoris are known for making innovative, even courageous choices. Sometimes that means going against the grain, but that's what happens when you look for potential. Their philosophy is to maximize the potential of specific wine regions, soils, and microclimates while staying true to tradition, culture, and taste.

4) **IT'S ALL ABOUT THE LAND.** With more than 600 years of winemaking history, you'd expect the family to own some prime wine country real estate. And you'd be right. The family's estates in Tuscany and Umbria are some of the best parcels for winegrowing in Italy and the world. But the story doesn't end there. Over time, the Antinoris have invested in other regions suited for quality wine production...like Napa Valley. It's part of their quest to promote new terroirs rich in winegrowing potential.

5) **CALIFORNIA DREAMIN'.** One visit to Napa Valley in 1966, and Piero Antinori couldn't get The Golden State out of his mind. It took 20 years, but when he returned in the mid-80s, he was a man with a plan. He purchased land for the family's California's wine estate located high in the eastern mountains of Napa Valley. For Piero, this land was love at first sight. Piero knew that the property's location—with its rocky soil, high elevation, and mountainous terrain—had great potential for growing quality wine grapes.

6) **MOUNTAIN HIGH.** Antica Napa Valley is off the beaten path, and within the Atlas Peak District appellation, aptly named after Atlas Peak Mountain. While some may have scratched their heads and asked, "Why here?", the hilly terrain is considered to be, above all, ideal wine-growing country,

7) **THE VINEYARD IS OUR STAGE.** Not literally, but our 600 planted acres are shaped in an amphitheater-like setting thanks to the estate's location in the elevated Foss Valley. We're surrounded by steep slopes on all sides and are at the headwaters of two watersheds that flow into Napa Valley below.

continued...

Marchesi
ANTINORI

ANTICA ESTATE

8) **WE HAVE OUR HIGHS AND LOWS, TOO.** Antica's steep, rocky, well-drained soils met their perfect match with Cabernet Sauvignon. The grapes are planted on the high slopes of our estate where volcanic soil and rock outcrops are the norm. While life is rough out here, the terroir does have its perks. The high altitude (1,800 feet) means cooler day-time temperatures and a sunny haven above the fog line during the growing season. Heat inversion also means warmer night-time temperatures. All this translates into low, three-pounds-per-vine yields and fully ripened grapes that show great structure with concentrated fruit, and focused and persistent flavors. Tannins are ripe, balanced, and integrated.

The estate's lowest elevation is on the floor of Foss Valley. Here Chardonnay excels. But at an elevation of 1,450 feet, our low is not that low. Typically, we're still above the fog line, so that full day of sunlight works its magic on our Chardonnay grapes, too, which we've planted here in rows of loamy, well-drained soils (core of volcanic bedrock which eroded from above). Though it might seem counterintuitive, night-time temperatures are cooler here than the estate's higher elevations, bringing out Chardonnay's aromas and flavors while maintaining acidity.

9) **ANTINORI + CALIFORNIA = ANTICA.** Although Antica is a Napa Valley estate, its DNA shows evidence of its Tuscan roots. In fact, Antica is a true blend of Tuscany and California, not only in name, but in style, too. It's the realization of Piero's desire to produce an Antinori Napa Valley wine. And wouldn't you know that Antica also means ancient in Italian? Quite fitting, don't you think? The collection of cherished, estate-grown wines produced in limited quantities are tasting perfection. Some of the wines are pure and savory, some are crisp and fresh, and some are richly concentrated and full bodied. Together these wines achieve a colorful and satisfying balance of aromas and flavors. All wines are specially crafted by the Antinori family whose Tuscan winemaking heritage continues.

10) **ANTIQUÉ-UH.** We know how hard it can be to ask someone to repeat their name so you can get the pronunciation down pat. So, the last item on our top ten list is to help you get our name right so you'll never find yourself in that that awkward situation. It's Antique-uh.

