

Antica

NAPA VALLEY



2006.

Antinori Family Estate • Twenty Six Generations

ANTICA NAPA VALLEY 2006 CABERNET SAUVIGNON

Origin: Atlas Peak District - Napa Valley
Grapes: 100% estate-grown Cabernet Sauvignon

The 2006 Cabernet Sauvignon offers pure, ripe Cabernet Sauvignon fruit centered on currant and unfolding to blackberry and black cherry flavors. The palate offers full-bodied richness and power, with a persistent display of freshness in the smooth and lingering finish.

Climate/Vintage:

Flooding kicked off the New Year in Napa Valley while seasonal amounts of rain continued into spring. Budbreak was delayed by a few weeks, but by June the weather improved and vines began to bloom and set fruit. In mid-July a 10-day, record-setting heat wave helped the vines reach normal development for a typical growing season. Sufficient soil moisture from heavy winter rains allowed vines to survive the extreme heat. Seasonal, somewhat cooler weather returned in August. Cool weather dominated early October, allowing the fruit to ripen slowly, maximizing flavor intensity and complete maturation in the fruit.

Vineyard:

Cabernet Sauvignon was harvested from the 24-acre Townsend Vineyard, planted at an elevation of 1460 feet in the volcanic soil series Perkins Gravelly Loam. Vine density is 2233 vines per acre and divided between four distinct Cabernet Sauvignon clones that contribute to the wine's complexity in flavors, and rich, concentrated fruit.

Vinification:

The harvest took place October 7-27 with the average yield of 3.3 pounds of fruit per vine. Grapes were hand-harvested during the cool morning hours from thirteen zones, with higher elevations picked first. Grapes were de-stemmed, lightly crushed and placed in the fermenter where the must rested overnight before the yeast was added. During the 10-day fermentation, gentle pumpovers allowed polyphenolic components to be extracted, giving a rich character to the young wine. The wine was then racked into new French oak barrels for malolactic fermentation which completed by December. Lots were racked to remove any solids and returned to barrel for additional aging. After 12 months, each lot was tasted and a selection made for the blend which was bottled in late spring of 2008 and allowed to age an additional 12 months. Antinori chief enologist, Renzo Cotarella, oversaw the production of this wine.

Soprattutto is Italian for "above all," and reflects Piero Antinori's guiding principle when he selected the place for Antica Napa Valley: altitude. The estate is considered to be, above all, ideal winegrowing country. Piero knew that this property's particular location—with its steep terrain, rocky, well-drained soils and high elevation—also offered great potential for growing quality wine grapes. Soprattutto is our small collection of estate-grown wines which deliciously express the Antinori Family's rich Tuscan heritage now continued in Napa Valley.