



ANTICA NAPA VALLEY 2008 CHARDONNAY

Origin: Atlas Peak District - Napa Valley

Grapes: 100% estate-grown Chardonnay

The Antica Napa Valley 2008 Chardonnay is deliciously complex with a rich, elegant, layered presentation of pear, white peach and apricot along with subtle spice notes. On the palate the wine has a lingering finish with a minerality component that keeps the focus on the fruit.

Climate/Vintage:

2008 was a viticulturist's year, as close attention to the vines was vital to mitigate the influence of below-normal winter rainfall and spring frost which reduced the crop. Budbreak began typically in late March, and temperatures throughout the growing season were normal with a few days of higher temperatures in late August. The cool nighttime temperatures of the high elevation Chardonnay vineyard contributed to ripe, full-flavored grapes with fresh, natural acidity.

Vineyard:

Chardonnay was harvested from the Reserve single vineyard, 10 acres in size. The vineyard is planted at an elevation of 1420 feet, in the volcanic soil series Aiken Loam, at a density of 1815 vines per acre. Divided equally among five Chardonnay clones, this clonal diversity contribute to the wine's complexity.

Vinification:

Harvest began September 12 with an average yield of five pounds of fruit per vine. The grapes were harvested in the cool morning hours so grapes would arrive at the winery as cold as possible. Whole clusters were pressed allowing for a gentle release of the Chardonnay juice, which was transferred to Remond and Seguin Moreau French oak barrels (Alliers and Tronçais) for initial fermentation. The wine remained on the lees (sur lie) in barrel for 9 months, during which time it completed malolactic fermentation. When the aging period was finished, the wine in each barrel was tasted, necessary selections made, and bottled. It was allowed to age further in bottle before being released to the market. Antinori chief enologist Renzo Cotarella and the Antica winemaking team oversaw the production, resulting in a great wine with true Napa Valley character.

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.