



NAPA VALLEY

TOWNSEND VINEYARD

2008.

  
Antinori Family Estate  
Twenty Six Generations

## ANTICA NAPA VALLEY 2008 TOWNSEND VINEYARD CABERNET SAUVIGNON

Origin: Atlas Peak District - Napa Valley

Grapes: 100% Townsend Vineyard Cabernet Sauvignon (estate)

Impeccably balanced with a stunning concentration and purity of fruit. Deep aromas of sweet blackberries and cassis mingle with minerality, earth, spice, and tobacco. Layered and intense fruit flavors lead to sweet tannins that are firm and well-integrated. The wine finishes with a full-bodied mouth feel and attractive elegance.

### Climate/Vintage:

The 2008 harvest season resulted in a small Cabernet Sauvignon crop for Antica Napa Valley and is remembered as a vintage of extremes. Dry weather, a spring frost, and a short heat spike in August made it a viticulturist's year, and close attention to the vines was vital. The extremes led to superior results. The dry weather produced small berries, yielding a high skin to juice ratio and a natural potential for richness. The warm days and cool nights of the high-elevation Townsend Vineyard kept grapes fresh on their slow build to ideal ripeness.

### Vineyard:

Set high on the ridge overlooking Rector Canyon and Napa Valley some 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 philosophy for new vineyards in Tuscany: high-density vine spacing ensures low production of fruit per vine, the vine rows are aligned from east to west to achieve ideal sun exposure, and the vines are trained low to the ground to take advantage of radiant heat from the volcanic rock and soils. Finally, rootstock and clones of Cabernet Sauvignon were chosen to complement Townsend's terroir, ensuring the best fruit expression.

### Vinification:

Only 22% of the grapes harvested from Townsend Vineyard were used to create this Cabernet Sauvignon. This small vineyard area was hand-harvested in the cool morning hours of September 30 and October 1. The yield was slightly less than two pounds of fruit per vine. Preserving varietal aroma and creating a well-textured wine was of utmost importance during fermentation. The abundant, aromatically rich and fine-textured tannins were easy to extract. After primary fermentation, the wine was put in French oak barrels where malolactic fermentation took place by year's end. The wine aged an additional 15 months. During this time, individual barrels were tended to ensure the elegance and character of the tannins. The wine was blended and bottled on the estate, then aged an additional year before release. 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.*