



## ANTICA NAPA VALLEY 2009 CHARDONNAY

Origin: Atlas Peak District - Napa Valley

Grapes: 100% estate-grown Chardonnay

The Antica Napa Valley 2009 Chardonnay is pure, fresh, and complex. Aromas of crushed stone fruit are interwoven with flavors of pear, apple, white peach, and a signature terroir-driven minerality. Hazelnut and vanilla add layers of intensity and intrigue on the lingering finish.

### Climate/Vintage:

2009 was the third consecutive year of drought in Napa Valley. A mild winter with below normal rainfall led to a dry spring with slightly higher than normal temperatures for the estate. These were favorable conditions for flowering and led to uniform fruit set. Mild temperatures in the summer resulted in healthy vine growth. Dry conditions continued into early fall. Warm days along and cool nights assured full ripening while maintaining the Chardonnay's fresh, natural acidity.

### Vineyard:

The Chardonnay grapes came from 9- to 21-year-old vines harvested from six distinct vineyards on the estate. The vineyards are planted at an average elevation of 1420 feet, in the well-drained, alluvial soil series Bale Clay Loam and Perkins Gravelly Loam.

### Vinification:

Harvest took place September 7 through September 28. To determine the optimum moment of harvest and ensure maximum fruit flavor intensity, each vineyard was tested daily. Grapes were harvested during the cool mornings and quickly moved to the winery. Whole clusters were placed in the press to gently release the juice, which was chilled in stainless steel tanks prior to yeast inoculation. Musts were transferred to French oak barrels (30% new) for alcoholic fermentation in the estate's temperature-controlled wine caves. The wine remained on the lees (sur lie) in barrel for six months where it completed malolactic fermentation. When aging was complete, each barrel was tasted and the finest lots were selected. Individual barrels were racked resulting in the final blend. The Antica winemaking team and Antinori chief enologist Renzo Cotarella oversaw 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.*