



## ANTICA NAPA VALLEY 2010 CABERNET SAUVIGNON

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

The Antica Napa Valley 2010 Cabernet Sauvignon is pure, rich, and structured—a style that showcases layers of rich flavors of ripe plum, blackberry and wild berry along with accents of mocha and espresso. The wine has firm tannins yet ends with an elegant, graceful presence.

### Climate/Vintage:

Temperatures throughout the winter remained mild. Rainfall returned to normal amounts for Napa Valley after three years of relatively dry years. Cooler than normal spring weather pushed bud break, flowering, and fruit set back by at least two weeks. There was minimal threat of spring frost in 2010 due to cloud cover on most evenings. The summer brought cooler than normal temperatures, which delayed veraison by two weeks. But excellent weather conditions in September and October, together with warm day and cool nighttime temperature differences, allowed the grapes to ripen perfectly and the harvested crop was both abundant and of high quality.

### Vineyard:

Cabernet Sauvignon grapes came from 11- to 21-year-old vines harvested from eleven vineyard blocks that each have their own identifiable qualities. The vineyards are planted up to an elevation of 1800 feet, in the volcanic soil series Aiken Loam, Boomer Gravelly Loam and Perkins Gravelly Loam; all soils formed in material weathered from basalt and andesite. The vineyards are planted to four Cabernet Sauvignon clones—7, 337, 15 and See Selections—to provide the complexity in aromas and concentration in flavors with firm tannins that bring balance to the mountain-grown wine.

### Vinification:

The Cabernet Sauvignon grape harvest began on October 13 and continued through the month. Each vineyard was tested daily to determine the optimum moment at which to harvest the grapes, maximizing fruit flavor intensity and tannin ripeness. The grapes were harvested in the cool early morning hours and immediately taken to the estate where the clusters were destemmed, followed by individual berry selection. The grapes from each vineyard block were fermented individually, with fermentation and maceration taking place in stainless steel tanks at controlled temperatures over 15-20 days. The wine was then transferred to barrels, 40% new French oak, where malolactic fermentation was completed by the year's end. After 15 months of aging, the best lots were selected and blended. Individual barrels were racked resulting in the final blend. The Antica winemaking team and Antinori chief enologist Renzo Cotarella 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.*