

Antica

NAPA VALLEY

2011 CABERNET SAUVIGNON



Antinori Family Estate
Twenty Six Generations

ANTICA NAPA VALLEY 2011 CABERNET SAUVIGNON

Origin: Atlas Peak District - Napa Valley

Grapes: 100% estate-grown Cabernet Sauvignon

The 2011 Cabernet Sauvignon combines rich flavors with a deep, plush texture. There is a generous array of dark berry, currant, black licorice, and spice in aroma and flavor. The finish on the wine is complex offering purity, focus and complexity.

Climate/Vintage:

Temperatures throughout the winter remained mild. A cooler than normal spring delayed budbreak and flowering. Rain during late May early June affected fruit set and required a constant eye monitoring disease pressure. Summer brought cooler than normal temperatures; yet with abundant hours of sunshine, provided the necessary heat, as our high altitude vineyards are above the coastal fog that raised havoc on the Napa Valley floor. Excellent weather conditions prevailed in September through early October, with warm days and cool nights allowing the Cabernet Sauvignon grapes to ripen to full maturity with pure, ripe fruit notes. Yields were below average as diligent crop thinning was necessary to compensate for the less than ideal vintage weather conditions.

Vineyard:

Cabernet Sauvignon grapes came from 3- to 22-year-old vines harvested from 16 vineyard blocks. The mountain 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 between four Cabernet Sauvignon clones—7, 337, 15, and See Selections—which provided for the complexity in aromas and concentration in flavors with firm tannins.

Vinification:

The Cabernet Sauvignon grape harvest began on October 18 and continued into the first days of November. 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. Fermentation and maceration took place in stainless steel tanks at controlled temperatures for 15-20 days. The wine was then transferred to barrels, 40% new French oak, where malolactic fermentation was completed by the year's end. The wine was racked and returned to barrel for an additional 15 months of ageing. At the end of the aging period, the wine was tasted barrel by barrel to select the best lots for the final blend. The Antica winemaking team and Antinori chief enologist Renzo Cotarella oversaw production, resulting in a 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.