

Antica

NAPA VALLEY

2012 CABERNET SAUVIGNON



Antinori Family Estate
Twenty Six Generations

ANTICA NAPA VALLEY 2012 CABERNET SAUVIGNON

Origin: Atlas Peak District - Napa Valley

Grapes: 100% estate-grown Cabernet Sauvignon

The 2012 Cabernet Sauvignon possesses enormous charm and appeal. Its deep purple color is followed by inviting aromas of blackberries, red currants, cassis and chocolate. On the palate the wine is rich, savory and full bodied finishing with firm, silky tannins and a long persistence.

Climate/Vintage:

Winter temperatures were mild with average rainfall allowing the vines to quietly rest during the dormancy period. The weather during budbreak and flowering were ideal, leading to an excellent fruit set with berry uniformity within each cluster. Summer and fall brought warm temperatures, but with no heat waves. The Cabernet Sauvignon fruit enjoyed a long, slow ripening period through September and into October and ripened fully to provide the wine with its dark color, rich varietal purity, and ageworthiness.

Vineyard:

These Cabernet Sauvignon grapes came from up to 23-year-old vines and were harvested from fourteen vineyard blocks that each have their own identifiable qualities. The vineyards are planted up to 1,800 feet above the Napa Valley floor, in the volcanic soil series Boomer Gravelly Loam, Perkins Gravelly Loam and Aiken Loam, all soils formed in material weathered from basalt and andesite. The vineyards are planted between various distinct Cabernet Sauvignon clones, providing further complexity in aromatics and flavors.

Vinification:

The Cabernet Sauvignon grape harvest began on September 19 and completed on October 21. Each vineyard was tested daily to determine the optimum moment to harvest the grapes, maximizing fruit flavor intensity. The grapes were harvested in the cool early morning hours and immediately taken to the winery, where the berries were removed from the stems and placed onto the “Tommy” automatic grape-sorting system before being placed in the stainless steel fermenting tank. Each vineyard block was fermented individually to maintain the distinctive characteristics of its grapes. Fermentation took place 10-14 days in temperature-controlled tanks. After the new wine was removed from the skins, it was racked into primarily French oak barrels where it went through complete malolactic fermentation. When the barrel ageing period was completed after 16 months, the wine in each barrel was tasted and the final selections made. Individual barrels were racked resulting in the final blend. Antica Associate Winemaker Melissa Apter and Antinori Chief Enologist Renzo Cotarella combined their winemaking expertise to create a wine of distinguishable Antica 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.