



## ANTICA NAPA VALLEY 2012 PINOT NOIR

Origin: Atlas Peak District - Napa Valley

Grapes: 100% estate-grown Pinot Noir

The 2012 is comfortably California Pinot Noir, with Bing cherry, plum and brambly fruit aromas. The wine offers a palate-cleansing freshness, silky tannins and a plush texture. It has presence and character, and offers elegance rather than power on the mid-palate. There is very little oak influence, allowing the wine and the estate vineyards to shine through and offer a unique perspective on Pinot Noir when grown in the Atlas Peak District of Napa Valley, a rather little-known mix of variety and location.

### Climate/Vintage:

After two vintages of unusual weather patterns, the 2012 vintage offered remarkably stable and normal conditions. Late winter and early spring saw reasonable amounts of rainfall, leaving the soils well-charged leading into the start of the vines' race to the harvest. Relatively warm but seasonable late spring and summer heat led to an even budbreak, bloom and set.

### Vineyard:

The harvest began just after Labor Day, a typical start in the elevated, cool Foss Valley that is within the Atlas Peak District. Pinot Noir grapes were harvested on September 19 and 21 at an average Brix of 24.2. The vineyard blocks selected by the winemaking team were planted to a nearly equal mix of Dijon clones 115, 777 and 667.

### Vinification:

The 2012 Pinot Noir was destemmed and sorted on the crushpad and cold soaked for three days at 55° F. When the cold soak was complete, the must was inoculated and brought to a fermentation temperature averaging 78 degrees. The wines were pumped over three times per day for the first four days of fermentation, with fewer pumpovers and delestage techniques employed after the must reached 15 Brix. The must was drained and pressed at 0° Brix. The wine was allowed to settle in stainless steel tank once it finished alcoholic fermentation before being racked into French oak barrels for malolactic fermentation and élevage. The 2012 Pinot Noir remained in barrels for seven months on its light fermentation lees before being racked into tank for bottling in May of 2013.

*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.*