



NAPA VALLEY

TOWNSEND VINEYARD

2012.


Antinori Family Estate
Twenty Six Generations

ANTICA NAPA VALLEY 2012 TOWNSEND VINEYARD CABERNET SAUVIGNON

Origin: Atlas Peak District - Napa Valley

Grapes: 100% Townsend Vineyard Cabernet Sauvignon (estate)

The 2012 Townsend Vineyard Cabernet Sauvignon is a classic Napa Valley offering with impressive ripeness strengthened by a European finesse and structure. The wine possesses a deep purple color, sensational extract and richness, and abundant notes of black currants, blueberries, blackberries, tobacco leaf and spice characteristics. The tannins are well-integrated and silky, but are clearly present in this full-bodied wine.

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, with the grapes ripening fully to provide the wine with dark color, rich varietal purity, and ageworthiness.

Vineyard:

Set high on the ridge overlooking Rector Canyon and Napa Valley some 1600 feet below, this 24-acre vineyard is planted on a west-facing slope of well-drained, volcanic soils. Townsend Vineyard's architecture is based on Antinori's philosophy for new vineyards in Tuscany: high-density vine spacing ensures low production of fruit per vine, the vine rows are aligned from east to west to achieve ideal sun exposure, and the vines are trained low to the ground to take advantage of radiant heat from the volcanic rock and soils. Finally, rootstock and clones of Cabernet Sauvignon were chosen to complement Townsend's terroir, ensuring the best fruit expression.

Vinification:

The Cabernet Sauvignon grape harvest began on October 3 and completed on October 16. Each section of the vineyard was tested daily to determine the optimum moment at which to harvest the grapes for maximum fruit flavor intensity. The grapes were harvested in the cool early morning hours and immediately taken to the estate winery where the berries were removed from stem and placed onto the "Tommy" automatic grape sorting system before being placed in the stainless steel fermenting tank. Each of the seven individual vineyard sections were fermented on their own in order to maintain the distinctive characteristics of their grapes. The fermentation took place 10-14 days in temperature-controlled tanks. After the new wine was removed from the skins, it was racked into 100% new French oak barrels, where it went through a complete malolactic fermentation. When the barrel ageing period was complete after 18 months, the wine in each barrel was tasted and the necessary 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 great 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.