



ANTICA NAPA VALLEY 2013 CHARDONNAY

Origin: Atlas Peak District - Napa Valley

Grapes: 100% estate-grown Chardonnay

The 2013 Chardonnay offers tremendous purity of fruit along with great depth and a clean and long persistence on the palate. The pear and white peach notes are prominent in this medium- to full-bodied Chardonnay that showcases beautiful fruit and spice notes. The wine is textured by being creamy yet with crisp acidity, allowing the wine to have focus and gusto.

Climate/Vintage:

Winter temperatures were mild with the majority of rainfall occurring in early winter, allowing the vines to quietly rest during the dormancy period. Dry conditions in late winter forced the vines out of dormancy and into early budbreak. The weather during budbreak and flowering was ideal, leading to excellent fruit set with berry uniformity within each cluster. It was an ideal growing season, with dry conditions and a long, sunny summer. The Chardonnay fruit enjoyed a long, slow ripening period with harvest beginning in late August and continuing into early October. The Chardonnay grapes ripened fully with rich varietal purity. The resulting wine has bright natural acidity and great minerality.

Vineyard:

Chardonnay grapes came from 5- to 26-year-old vines harvested from nine vineyard blocks that each have their own identifiable qualities. The vineyards are planted at an average elevation of 1420 feet, in the alluvium soil series Bale Clay Loam and Perkins Gravelly Loam, both soils formed from alluvium derived from volcanic rock. The vineyards are planted to six distinct Chardonnay clones.

Vinification:

The Chardonnay grapes were harvested between August 29 and October 5. To determine the optimum moment of harvest and ensure maximum fruit flavor intensity, each vineyard was tested daily. The grapes were harvested in the cool early morning hours and immediately taken to the winery. Whole clusters were placed in the press to gently release the juice, which was chilled in stainless steel tanks prior to yeast inoculation. Musts were transferred to French oak barrels (65% new) for initial fermentation in the estate's temperature-controlled wine caves. The wine remained on the lees (*sur lie*) in barrel for seven months, where it completed malolactic fermentation. When aging was complete, each barrel was tasted and the finest lots selected. Individual barrels were racked resulting in the final blend. Antica Associate Winemaker Melissa Apter and Antinori Chief Enologist Renzo Cotarella oversaw the making of this wine.

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.