



ANTICA NAPA VALLEY 2013 FOSSINO

Origin: Atlas Peak District - Napa Valley

Grapes: 100% estate-grown Pinot Noir

The 2013 version of Fossino is perhaps the best yet, offering aromas of strawberries and raspberries with just a hint of barrel influence from the neutral barrels. The color is a pale pink, belying a medium-bodied and creamy texture. On the palate, the 2013 Fossino is bone dry but with a refreshing acidity perfect for weekends by the pool or relaxing in the hammock.

Climate/Vintage:

“Classic” is a word often over-used with respect to winegrowing vintages. However, the term can’t be ignored when the dust has settled on 2013 and the conditions are reflected upon. A good dose of winter rain led to soils that were charged early on, but were followed by some of the lowest spring and summer rainfall totals in recent memories. Bloom was even and bountiful and the crunch period of the harvest season was buttressed by perfect, warm and still ripening weather. The season began earlier than normal, with the first grapes on Antica’s Atlas Peak District estate being harvested in late August, a start date almost unheard of in the mountainous region. The remainder of the harvest window saw for a remarkably even-keeled harvest, which is unusual only given that nature threw the vineyard and winemaking staff very few curveballs despite a healthy crop. The harvest period ceased on October 22.

Vineyard:

As has been the case with past Fossinos, the areas of the vineyard destined for Rose were earmarked early and farmed differently for the purposes of producing a Rosé rather than a traditional Pinot Noir. The name Fossino was given to this wine to recognize our location within the Atlas Peak AVA: Foss Valley, which lies at the foot of Atlas Peak itself. Fossino means “little Foss” in Italian, which we felt was fitting for our Pinot Noir’s little sibling.

Vinification:

For the 2013 Fossino, 2.3 tons of Pinot Noir (clones 777 and 667) were harvested on August 21. The clusters were loaded into the press and the harvest staff took the now-annual two-hour Fossino lunch to allow the minute amounts of juice released to soak up some color from the skins. The clusters were then gently pressed and the juice allowed to settle for 24 hours before being racked into 15-year-old neutral barrels for fermentation. The wine was allowed to rest on its lees in these barrels until its bottling. Antinori chief enologist Renzo Cotarella and the Antica winemaking team oversaw production, resulting in a great 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.