

# ANTICA NAPA VALLEY

## 2014 Estate Cabernet Sauvignon

  
Antinori Family Estate  
Twenty Six Generations

### CLIMATE VINTAGE:

The Antica Napa Valley Cabernet Sauvignon harvest was unusually early in 2014. Substantial rain in late February and early March relieved most of the stress created by California's drought and allowed the vines to have a healthy start to the growing season. Warm spring temperatures allowed for an early budbreak and flowering period. Mild temperatures and dry conditions throughout the summer allowed the Cabernet Sauvignon fruit to enjoy a long, slow ripening period under ideal conditions with harvest beginning in mid-September and continuing through mid-October. The Cabernet Sauvignon grapes ripened fully with rich varietal purity and lush tannins.

### VINEYARD:

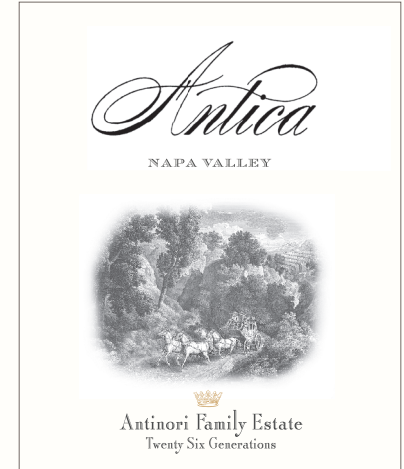
The estate's Cabernet Sauvignon vineyards are planted up to an elevation of 1800 feet on the steep slopes of Atlas Peak Mountain with excellent air movement in the well-drained, volcanic soils. The grapes came from up to 16-year-old vines from multiple vineyard blocks that each have their own identifiable qualities. The vineyards are planted in the volcanic soil series Boomer Gravelly Loam, Perkins Gravelly Loam and Aiken Loam – all soils formed in material weathered from basalt and andesite. High density vine spacing ensures low production of fruit per vine. Vine rows are aligned to achieve ideal sun exposure. Vines are trained low to the ground to take advantage of radiant heat from the volcanic rock and soils. Finally, the ideal rootstock and clones of Cabernet Sauvignon were chosen to complement Antica's terroir ensuring the best fruit expression.

### VINIFICATION:

The Cabernet Sauvignon grapes were harvested between September 17 and October 16. Each vineyard was tested daily to determine the optimum moment at which to harvest the grapes maximizing fruit flavor intensity. The grapes were harvested in the cool morning hours and immediately taken to the estate winery where the berries were removed from grape stem and placed onto the "Tommy" automatic grape sorting system before being placed in the stainless-steel fermenting tank. The grapes from every vineyard block were fermented individually. Fermentation and maceration took place in stainless steel tanks at controlled temperatures over a period of 10-14 days. After the new wine was removed from the skins, it was raked into primarily French oak barrels (50% new) where it completed malolactic fermentation. After 22 months of aging, the best lots were selected, blended and bottled on the estate. Melissa Apter (Antica Associate Winemaker) and Renzo Cotarella (Antinori Chief Enologist) combined their individual winemaking expertise resulting in a wine of distinguishable Antica Napa Valley character.

### TASTE:

The 2014 Cabernet Sauvignon is pure and focused with intense aromas, an elegant mouthfeel and supple, sweet tannins on the finish. This rich Cabernet Sauvignon showcases concentrated blackberry, cherry, currant and spice flavors. The tannins provide a dense structure, yet the refined aftertaste maintains Cabernet's strength of personality with its generous fruit on the finish.



### Appellation

Atlas Peak District  
Napa Valley

### Blend

100% Estate Grown  
Cabernet Sauvignon

### Alcohol

14.1%

### Clones

7, 15, 337 and See



Marchese Piero Antinori  
Proprietor