

# ANTICA NAPA VALLEY

TOWNSEND VINEYARD

2014 CABERNET SAUVIGNON

Antinori Family Estate  Twenty-Six Generations

Antica is an Antinori Family estate in the Napa Valley. The family's winemaking heritage dates back 26 generations and over 630 years in Italy. 'Antica' represents Antinori California, and fulfills the family's long-standing desire to produce beautiful wines in Napa Valley.

## 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 conditions, and allowed the vines to have a healthy start to the growing season. Warm spring temperatures led to early bud-break and flowering. Mild temperatures and dry conditions throughout the summer allowed the Cabernet Sauvignon grapes to enjoy a long, slow ripening period under ideal conditions. The Cabernet Sauvignon grapes ripened fully with rich varietal purity and dark skins offering lush tannins.

## VINEYARD:

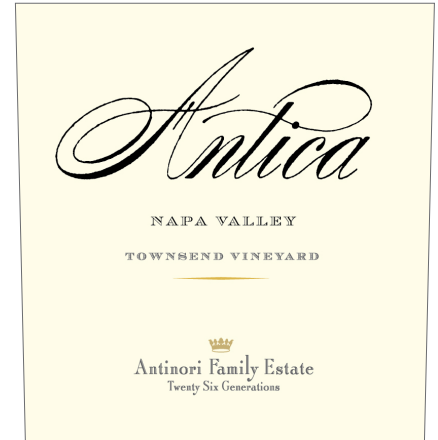
Set high on the ridge overlooking Rector Canyon and Napa Valley some 1600 feet below, this 24-acre vineyard is planted on a west facing slope of well-drained, volcanic soils. Townsend Vineyard's architecture is based on Antinori's planting philosophy for new vineyards in Tuscany. High density vine spacing ensures low production of fruit per vine. Vine rows are aligned from east to west 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 Townsend's terroir ensuring the best fruit expression.

## VINIFICATION:

The Cabernet Sauvignon grape harvest began on September 24 and completed on October 9. Each section of the vineyard was tested daily to determine the optimum moment at which to harvest the grapes maximizing fruit flavor intensity. Only a very small percent of the grapes from this vineyard were selected for 2014 "Townsend Vineyard" Cabernet Sauvignon. The grapes were harvested in the cool early 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. Fermentation lasted 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. The wine was aged for 18 months and then the wine in each barrel was tasted and the necessary selections made. Individual barrels were racked resulting in the final blend. Melissa Apter (Antica Winemaker) and Renzo Cotarella (Antinori Chief Enologist) combined their individual winemaking expertise resulting in a wine that is the pinnacle of Antica Napa Valley.

## TASTE:

The Antica Napa Valley 2014 "Townsend Vineyard" Cabernet Sauvignon is a powerful expression of a bold, rich mountain Napa Valley Cabernet Sauvignon. The wine has layer upon layer of blackberry, cherry, licorice, and savory herb flavors. The wine is impeccably balanced with firm, sweet tannins that deliver depth and dimension on the finish.



## APPELLATION

*Atlas Peak District  
Napa Valley*

## BLEND

*100% Townsend Vineyard  
Cabernet Sauvignon*

## CLONES

*4, 7, 15, 337, and See*

## ALCOHOL

*14.5%*

*Marchese Piero Antinori  
Proprietor*