

# ANTICA NAPA VALLEY

## 2016 Estate Chardonnay

  
Antinori Family Estate  
Twenty Six Generations

Antica is an Antinori Family estate in Napa Valley. The Family's winemaking heritage dates back 26 generations and 630 years in Italy. 'Antica' represents Antinori California, and fulfills the family's longstanding desire to produce wines with personality and style in Napa Valley. The estate is located in a high elevation valley in the eastern mountains of Napa Valley. It is the Antinori Family's belief that the high elevations, hilly terrain, and rocky soils of the estate are ideal for winegrowing.

### VINTAGE:

Once again the California drought, now in its 5th year, kept Chardonnay yields low, yet quality high. Weather conditions during the spring months were ideal from budbreak through flowering providing uniform berry set in each cluster. Reduced cluster counts per vine along with smaller clusters were responsible for the reduced yields. The even temperatures throughout the summer months allowed the Chardonnay grapes to ripen slowly. September brought ideal ripening conditions with the weather remaining warm and dry. The Chardonnay grapes ripened fully with rich varietal purity while preserving the bright natural acidity in the grape for the wine's ultimate freshness and notes of minerality.

### VINEYARD:

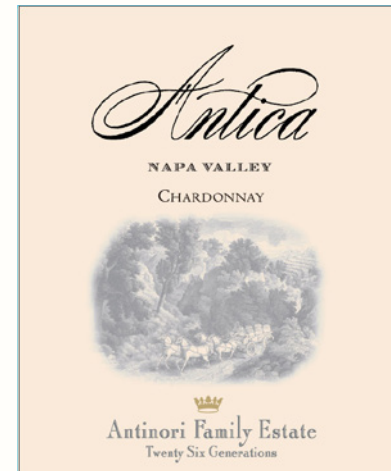
The grapes were harvested from 7 to 29- year-old vines from eleven vineyard blocks that each have their own identifiable qualities. The vineyards are planted at an average elevation of 1420 feet, in the alluvium soil series that predominate in Foss Valley; Bale Clay Loam and Perkins Gravelly Loam, both soils formed from alluvium derived from volcanic rock. The vineyards are planted between 10 distinct Chardonnay clones; Burgundian 96, 76, 809, 548, 28, 108, 17 and the Heritage Weimer Selection provide for the complexity in aromatics and flavors while clones Prosser 15 and Martini 4 provide the natural acidity that brings balance and a mineral character to the wine.

### VINIFICATION:

The Chardonnay harvest began on September 6 and ended on October 6. Chardonnay grapes selected from designated reserve vineyards were tested daily to determine the optimum moment to pick for maximizing fruit flavor intensity. The grapes were harvested in the cool early morning hours and immediately taken to the Antica estate winery where the grapes, after destemming, were placed in the press allowing for a very gentle release of the Chardonnay juice. The juice was chilled further in stainless steel tanks prior to yeast inoculation. Afterwards the musts were transferred to French Oak barrels (65% new) where alcoholic fermentation took place in the cool temperature controlled environment of the estate's wine cave. The wine remained in contact with the lees (sur lie) in the French oak barrels for about 10 months, during which time the malo-lactic fermentation was completed. When the barrel ageing period was completed, the wine in each barrel was tasted and a further selection was made. The wine from individual barrels was blended resulting in the final blend.

### TASTE:

The 2016 Chardonnay captures all the personality of Antica Napa Valley's mountain estate. Chardonnay grapes when grown in the cool climate of high altitude provide aromatic lift and freshness with bright natural acidity. White orchard fruit along with light tropical notes gives this wine its distinctive flavor profile. The combination of clonal material for our Chardonnay results in a wine of complexity with layer upon layer of lingering flavors.



### Appellation

Atlas Peak District  
Napa Valley

### Blend

100% Estate Grown  
Chardonnay

### Alcohol

14.2%



Marchese Piero Antinori  
Proprietor