

# Antica

NAPA VALLEY

## 2016 *Mountain Select* CABERNET SAUVIGNON

ATLAS PEAK DISTRICT - NAPA VALLEY  
100% Estate-Grown - 95% Cabernet Sauvignon, 5% Cabernet Franc

*The Antica Napa Valley 2016 Mountain Select Cabernet Sauvignon radiates with luxurious fruit, allowing the small percentage of Cabernet Franc to accent the beautifully spiced aromas. The palate is filled with succulent red cherry and plum flavors. The wine has great elegance and finesse while exuding richness, power, and concentration—which will allow the wine to age with ease.*



### MOUNTAIN SELECT

The 2016 Cabernet Sauvignon is the inaugural vintage to carry the Mountain Select designation. As harvest nears each year, the Antica winegrowing team meticulously selects those mountain blocks, or rows within a block, that best highlight the characteristics for our desired style of Cabernet Sauvignon. Approximately 18% of the 2016 Cabernet Sauvignon harvest was selected for the final blend of the Mountain Select Cabernet Sauvignon.

To maintain ultimate control of wine quality and style, the Antinori family's guiding winemaking principle has been to own their own vineyards and grow their own grapes. This belief holds true with the historic family-owned vineyards in Tuscany and Umbria and extends to Antica Napa Valley. The 1,210-acre Antica Napa Valley estate occupies an elevated plateau tucked in an amphitheater-like setting of steep mountain tops rising to Atlas Peak with an elevation of 2,663 feet. There are approximately 550 acres planted to vineyard, 60% of which are Cabernet Sauvignon planted in 34 individual blocks. Each block was carefully planted to take advantage of the volcanic soil composition and high elevation with its abundant California sunshine and long growing season. Clonal selections were also grafted on the appropriate rootstocks to limit vine productivity.

### VINEYARD SOURCES

The Cabernet Sauvignon and Cabernet Franc were harvested from select vineyard blocks, planted at an elevation of 1,431 – 1,757 feet. The vines are planted to ensure low levels of grape production—about three pounds of grapes per vine. This year's selection of six Cabernet Sauvignon clones and one Cabernet Franc clone from 10 blocks offers the complexity in aromatics and flavors we seek for our Mountain Select Cabernet Sauvignon.

### VINIFICATION

The grapes were harvested in the cool, early morning and immediately taken to the winery. After destemming, the whole berries were placed in stainless steel tanks and inoculated with yeast allowing fermentation to complete in 14 days. The new wine was removed from the skin and pumped into French oak barrels (50% new) where it went through malolactic fermentation and was racked every six months. After 18 months, the wines were tasted, final selections made, and individual barrels racked to create this powerful, yet silky wine, with true Napa Valley mountain-grown character.

### THE 2016 VINTAGE

The fifth year of a drought kept Cabernet Sauvignon yields low, yet quality high. Weather conditions were ideal from budbreak through flowering, allowing uniform berry set in each cluster. Even temperatures throughout the summer and into September let the grapes ripen slowly and evenly, resulting in the rich varietal intensity, enhanced color and structure that are the hallmark of mountain-grown Cabernet Sauvignon. The Cabernet Sauvignon was harvested September 27 to October 8. The Cabernet Franc was harvested on October 11.



## 2016 MOUNTAIN SELECT CABERNET SAUVIGNON

115.4 tons of Cabernet Sauvignon and Cabernet Franc selected from 652 tons harvested  
(17.8% of estate production) - 6 clones from 10 vineyard blocks

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|---|---|--|
| <p><b>1</b> <b>A39-CS</b> 33.8 tons<br/>(5.2% of CS/CF harvest)<br/>Clone: 338<br/>1486-1591 feet above sea level</p> | <p><b>4</b> <b>A8-CS</b> 12.8 tons<br/>(2% of CS/CF harvest)<br/>Clone: 337<br/>1458-1502 feet above sea level</p>            | <p><b>8</b> <b>A41-CS</b> 4.7 tons<br/>(.7% of CS/CF harvest)<br/>Clone: 7<br/>1650-1757 feet above sea level</p>          |
| <p><b>2</b> <b>A36-CS</b> 20.1 tons<br/>(3.1% of CS/CF harvest)<br/>Clone: 337<br/>1497-1568 feet above sea level</p> | <p><b>5</b> <b>A32-CF</b> 9.1 tons<br/>(1.4% of CS/CF harvest)<br/>Clone: 214<br/>1431-1472 feet above sea level</p>          | <p><b>9</b> <b>A62-CH A65-CS</b> 4.3 tons<br/>(.7% of CS/CF harvest)<br/>Clone: 337<br/>1485-1586 feet above sea level</p> |
| <p><b>3</b> <b>A37-CS</b> 14.5 tons<br/>(2.2% of CS/CF harvest)<br/>Clone: 337<br/>1534-1625 feet above sea level</p> | <p><b>6</b> <b>T2-CS</b> 8.1 tons<br/>(1.2% of CS/CF harvest)<br/>Clones: 7, 337<br/>1353-1428 feet above sea level</p>       | <p><b>10</b> <b>A38-CS</b> 1 ton<br/>(.2% of CS/CF harvest)<br/>Clone: 337<br/>1612-1637 feet above sea level</p>          |
|   | <p><b>7</b> <b>T4-CS</b> 7 tons<br/>(1.1% of CS/CF harvest)<br/>Clones: 15, 37 and See<br/>1368-1428 feet above sea level</p> |  |