

Antica

NAPA VALLEY

2017 *Mountain Select* CHARDONNAY

ATLAS PEAK DISTRICT - NAPA VALLEY
100% Estate-Grown Chardonnay, Antica Napa Valley

The 2017 Chardonnay is vibrant and rich with enticing aromas that lead to a firm core of pear, apple and apricot flavors shaded by lightly-spiced oak. On the palate, the wine offers layer upon layer of lingering flavors. The wine highlights varietal purity with elegance and freshness on the palate.



MOUNTAIN SELECT

The 2017 Chardonnay 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 Chardonnay. Approximately 22% of the 2017 Chardonnay harvest was selected for the final blend of the Mountain Select Chardonnay.

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, 30% of which are Chardonnay planted in 14 individual blocks. Each block is a carefully planned combination of alluvial soil composition, high elevation providing extreme night-time cooling and clonal selections that provide purity in Chardonnay aromatics and flavors.

VINEYARD SOURCES

The Chardonnay was picked from 4 to 31-year-old vines from select portions of nine vineyard blocks, which are planted at an elevation of 1,413-1,494 feet. This year's selection comprised of 10 Chardonnay clones—nine Burgundian and the acclaimed Heritage Weimer Selection—that together create the complexity in aromatics and flavors we seek for our Mountain Select Chardonnay.

VINIFICATION

The grapes were harvested in the cool early morning hours and immediately taken to the winery. After destemming, the whole berries were placed in the press for a very gentle release of the Chardonnay juice. The juice was chilled further in stainless steel, inoculated with yeast and transferred to French oak barrels (50% new) to complete primary fermentation in the estate's wine cave. The wine remained in contact with the lees (sur lie) in the French oak barrel for approximately 10 months, during which time the wine underwent the malolactic fermentation. When aging was complete, the wine in each barrel was carefully evaluated for the final Mountain Select blend.

THE 2017 VINTAGE

The season began with an abundant amount of rainfall that replenished reservoirs and soils. Weather conditions were ideal from budbreak through flowering, providing uniform berry set in each cluster. Ideal temperatures throughout the summer allowed the grapes to ripen slowly. Harvest began August 30, then progressed rapidly during a heat wave in early September, with the last of the fruit picked on September 27. The Chardonnay grapes ripened abundantly resulting in a perfect balance of rich varietal purity and bright natural acidity.



2017 MOUNTAIN SELECT CHARDONNAY

93.8 tons of Chardonnay selected from 427 tons harvested (22% of estate production)
10 clones from 9 vineyard blocks

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| <p>1 T5-CH 33 tons (7.7% of Chardonnay harvest) Clones: 4, 15, 76, 96 and Wiemer 1415-1432 feet above sea level</p> | <p>4 A30-CH 9.4 tons (2.2% of Chardonnay harvest) Clones: 17, 548 1413-1428 feet above sea level</p> | <p>7 A4-CH 4.2 tons (1% of Chardonnay harvest) Clone: 809 1446-1449 feet above sea level</p> |
| <p>2 A59-CH 15.4 tons (3.6% of Chardonnay harvest) Clone: Wiemer 1453-1481 feet above sea level</p> | <p>5 A48-CH 5.8 tons (1.4% of Chardonnay harvest) Clone: 4 1449-1458 feet above sea level</p> | <p>8 A62-CH 3.3 tons (.8% of Chardonnay harvest) Clone: Wiemer 1466-1494 feet above sea level</p> |
| <p>3 A9-CH 14.3 tons (3.3% of Chardonnay harvest) Clones: 28, 96 and 108 1442-1449 feet above sea level</p> | <p>6 A3-CH 5.3 tons (1.2% of Chardonnay harvest) Clone: Wiemer 1449-1492 feet above sea level</p> | <p>9 A14-CH 3.1 tons (.7% of Chardonnay harvest) Clone: Wiemer 1449-1488 feet above sea level</p> |