

Antica

NAPA VALLEY

2018 Mountain Select CHARDONNAY

ATLAS PEAK DISTRICT - NAPA VALLEY
100% Estate-Grown and Produced Chardonnay

The 2018 Mountain Select Chardonnay offers vibrant, mouth-filling flavors of baked apple, pear tart and apricot. This savory wine is layered with delicate toasty notes that fill in the mid-palate and linger through a well-framed finish.



MOUNTAIN SELECT

As harvest nears each vintage, 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 26% of the estate's 2018 Chardonnay harvest was selected for the final blend of this 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 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 15 individual blocks. Each block is a carefully planned combination of alluvial soil composition, high elevation (which provides extreme night-time cooling during the summer and fall months) and clonal selections that together result in a pure expression of Chardonnay aromas and flavors.

VINEYARD SOURCES

The Chardonnay grapes were picked from 5- to 31-year-old vines from select portions of 10 vineyard blocks, which are planted at an elevation of 1413 to 1494 feet. This year's selection comprised 10 Chardonnay clones – 8 Burgundian clones plus California clone 04 and the acclaimed heritage Weimer Selection – that create the complexity in aromas 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 select 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 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 2018 VINTAGE

The near picture-perfect growing season began in late March with budbreak. Spring weather was mild with warm, dry weather at flowering yielding uniform berry size within each cluster. Mild temperatures and dry conditions throughout the summer allowed the Chardonnay to enjoy a long, slow ripening period under ideal conditions. Harvest began in early September and finished in early October. The Chardonnay grapes ripened fully with rich varietal purity while preserving the bright natural acidity that brings freshness and minerality to the wine.



2018 MOUNTAIN SELECT CHARDONNAY

136 tons of Chardonnay selected from 518 tons harvested (26% of estate production)
10 clones from 10 vineyard blocks

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|---|--|---|
| <p>1 T5-CH 39 tons
(7.5% of Chardonnay harvest)
Clones: 4, 15, 76, 96 and Wiemer
1415-1432 feet above sea level</p> | <p>5 A48-CH 5.8 tons
(1.2% of Chardonnay harvest)
Clone: 4
1449-1458 feet above sea level</p> | <p>9 A14-CH 5 tons
(1% of Chardonnay harvest)
Clone: Wiemer
1449-1488 feet above sea level</p> |
| <p>2 A59-CH 20 tons
(3.9% of Chardonnay harvest)
Clone: Wiemer
1453-1481 feet above sea level</p> | <p>6 A3-CH 12 tons
(2.3% of Chardonnay harvest)
Clone: Wiemer
1449-1492 feet above sea level</p> | <p>10 A18-CH 8 tons
(1.5% of Chardonnay harvest)
Clone: Wiemer
1446-1449 feet above sea level</p> |
| <p>3 A9-CH 16 tons
(3.1% of Chardonnay harvest)
Clones: 28, 96 and 108
1442-1449 feet above sea level</p> | <p>7 A4-CH 6 tons
(1.2% of Chardonnay harvest)
Clone: 809
1446-1449 feet above sea level</p> | |
| <p>4 A30-CH 15 tons
(2.9% of Chardonnay harvest)
Clones: 17, 548
1413-1428 feet above sea level</p> | <p>8 A62-CH 6 tons
(1.2% of Chardonnay harvest)
Clone: Wiemer
1466-1494 feet above sea level</p> | |