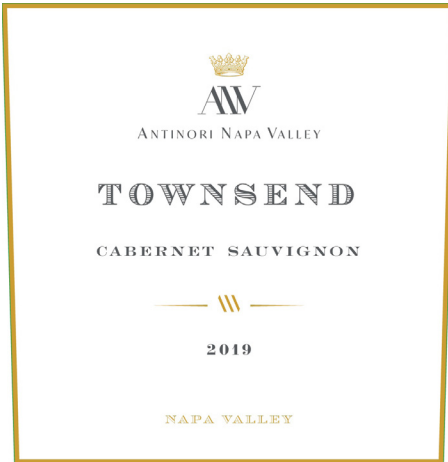


TOWNSEND

CABERNET SAUVIGNON

2019



Origin: Estate grown, Atlas Peak District of Napa Valley

Vintage: 2019

Blend: 90% Cabernet Sauvignon and 10% Cabernet Franc

Alcohol: 14.7%

Tasting Notes: Opens with notes of cedar, violet, dark chocolate and black cherry. Licorice and graphite bring depth and intensity to this rich expression of Townsend. Fennel and black currant linger on the palate, extending an invitation to discover how this wine evolves over the course of an evening.

Vintage Notes

Abundant winter rainfall lasted into late spring, and the late soil moisture aided the vine's growth when the vines came out of winter dormancy. Warm, dry conditions were favorable for uniform berry set within the cluster.

The long, warm summer saw few extreme heat events, and the cool early mornings that are common for the high-elevation vineyards set the stage for vibrant and expressive wines.

Vineyard

Townsend is named for Atlas Peak resident and neighbor June Townsend, who left her 40-acre ranch to Piero Antinori in 1998. Located high on a west-facing ridgeline overlooking the steep-sided Rector Canyon and Napa Valley below, June's land was planted to Cabernet Sauvignon in 1999 and swiftly proved to be one of the best vineyard blocks on our wine estate.

Today, Townsend is composed of Cabernet Sauvignon and a touch of Cabernet Franc from top sites across the property, including the Townsend parcel. The vineyards were planted based on Antinori's philosophy for new vineyards in Tuscany, with high-density vine spacing to ensure low production of fruit, row direction aligned for ideal sun exposure, and vines grown low to the ground to take advantage of the heat radiating from the volcanic rock beneath the vines.

The grapes used to produce Townsend allow for a wine of precision, balancing generous fruit and fine-textured tannins with freshness and lift, while emphasizing structure and elegance.

Vinification

Harvest began October 2 and completed on October 15.

The grapes were harvested in the cool, early morning hours and immediately taken to the estate winery.

After destemming and sorting, the whole berries were transferred via hopper to conical four-ton fermentation tanks. The five vineyard sections were fermented individually to maintain the distinctive characteristics of each.

After a five-day cold soak and yeast inoculation, cap management was performed using our pneumatic punch down system.

After 12-15 days on skins, the new wine was removed from the skins and racked into 100% new Taransaud French oak barrels and underwent complete malolactic fermentation. The wine aged 20 months, then the wine in each barrel was tasted and selections made for the final blend.



ANTINORI NAPA VALLEY