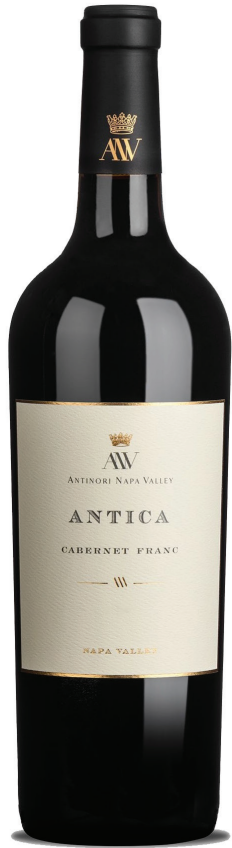


CABERNET FRANC

2021



Origin: Estate grown, Atlas Peak District of Napa Valley

Vintage: 2021

Blend: 76% Cabernet Franc, 24% Cabernet Sauvignon

Alcohol: 14.5%

Tasting Notes: Deep garnet purple, with a nose that initially opens with dark plum, blackberry, black peppercorn and evolves to fresh tobacco leaf and graphite. The palate has sweet, creamy tannins that give the wine a beautiful texture, with finesse from start to finish. The wine remains persistent on the palate with notes of chocolate and sweet berry.

Vintage Notes

The 2021 Cabernet Franc harvest will be remembered for low yields with intensely flavored, small-sized berries.

The season started off with little rain during the winter months ending with a slight threat from spring frost. The second year of drought conditions in Napa Valley resulted in lower natural yields, requiring less canopy management throughout the growing season. The small berries resulted in a wine with deep color, concentration, and intensity.

Harvest began in mid-September and continued steadily to early-October providing a smooth harvest season.

Vineyard

The grapes used in the making of the 2021 ANTICA Cabernet Franc were harvested from two vineyard parcels located in our estate vineyard atop Atlas Peak. The blend is 55% from Parcel 32 planted in 2010 and 21% from Parcel 51 planted in 2016. The remaining 24% of the blend is Cabernet Sauvignon. The parcels are planted with the French clone of Cabernet Franc, which is noted for its low production by having very small clusters, high color potential, and aromatic and fine-structured wines. The Cabernet Sauvignon fruit was harvested from a southwest-facing mountainside vineyard parcel.

Parcel 32 is near the northern property line on a south-facing slope with gravelly loam soil. This vineyard produces a wine that is bright in aromatics and is red fruit driven. Parcel 51 is planted on the eastern slopes of Lake Atlas and is on Aiken loam soil. This vineyard produces a wine that is black fruit with lots of dark chocolate. The resulting two wines are very complementary to each other.

Vinification

The drought led to an earlier-than-usual harvest: Block 51 Cabernet Franc was harvested on September 24, Block 32 Cabernet Franc was harvested on October 5 and 6, and the Cabernet Sauvignon for this blend was harvested on September 15.

Grapes were harvested in the cool, early morning and immediately taken to the winery. After destemming and sorting, the whole berries were transferred by gravity feed to the four-ton conical fermentation tanks in our winery cave. After a three-day cold soak, the tanks were warmed, and fermentation began. Cap management was done using our pneumatic punch-down system.

After 14 days, the wine was drained from the skins. Barrel aging was done in 80% once-used and 20% new Taransaud French oak barrels, where the wine underwent malolactic fermentation. After 18 months of aging, each barrel was tasted for the final time, and the final blend was crafted, creating this distinctive wine with true mountain-grown character.



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