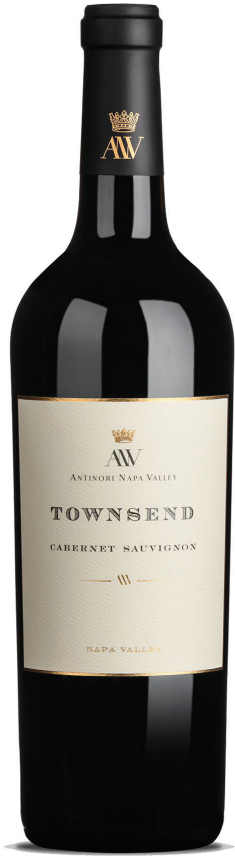


TOWNSEND CABERNET SAUVIGNON

2021



Origin: Estate grown, Atlas Peak District of Napa Valley

Vintage: 2021

Blend: 98% Cabernet Sauvignon, 2% Cabernet Franc

Alcohol: 14.2%

Tasting Notes: The nose opens with hints of blackberry, black currant and white pepper, and evolves as the wine opens to notes of black cherries, violets, and crushed rock. The palate is focused and pure with hints of spice, vanilla, and menthol. Full-bodied with tannins that provide structure and length on the palate.

Vintage Notes

The 2021 Cabernet Sauvignon 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 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, and less dropping of excess fruit to bring balance to the crop as we neared harvest.

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

Vineyard

Townsend is named for Atlas Peak neighbor June Townsend, who sold her 40-acre ranch to the Antinori Family in 1998. It is located high on a west-facing ridgeline overlooking the steep-sided Rector Canyon and Napa Valley below. The Townsend land was planted to Cabernet Sauvignon in 1999 and 2000 and swiftly proved to be one of the best vineyard sites on our wine estate.

Townsend is composed of Cabernet Sauvignon and a touch of Cabernet Franc from top sites across the estate. The estate vineyards are planted based on Antinori's philosophy when planting new vineyards in Tuscany, with high vine density allowing low production of fruit per vine, row direction aligned for ideal sun exposure.

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

Vinification

Harvest of the Cabernet Sauvignon began on September 8 and completed on October 7. The grapes were harvested in the cool, early morning hours and immediately taken to the winery.

After destemming and berry sorting, the whole berries were transferred to a hopper then gravity fed into the four-ton conical fermentation tank. Each vineyard section was fermented individually to maintain its distinctive characteristics.

After a three-day cold soak, the tanks were warmed to start fermentation by the addition of yeast. Cap management was performed using the pneumatic punch-down system. After 12 to 15 days on the skins, the new wine was removed from the skins and racked to 100% new Taransaud French barrels to initially go through malolactic fermentation and then ageing. The wine remained in the barrel for 20 months, then the wine in each barrel was tasted and selections made for the final blend.



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