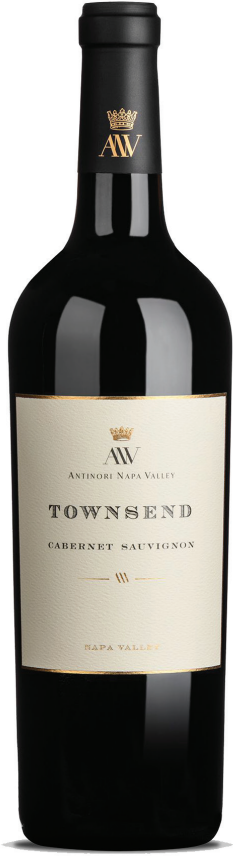


TOWNSEND

CABERNET SAUVIGNON

2022



Origin: Estate grown, Atlas Peak District of Napa Valley

Vintage: 2022

Blend: 84% Cabernet Sauvignon, 16% Cabernet Franc

Alcohol: 14.5%

Tasting Notes: Opens with aromas of black cherry, sweet vanilla bean, mocha notes, and hints of graphite. On the palate, it is fresh and vibrant, featuring notes of plum, spice, and leather. The medium-grain tannins provide depth and length. While this wine is enjoyable now, its complexity will allow it to age gracefully for years to come. It is an exquisite example of the 2022 vintage from our estate.

Vintage Notes

The 2022 growing season started with an abundant amount of winter rain at the end of 2021 and the start of 2022. This alleviated the three-year drought and brought relief by filling our reservoirs and hydrating the dormant vines for the upcoming winter season. Unusually warm weather in mid-February pushed budbreak earlier than usual. With temperate weather during bloom and fruit set, the grape crop looked promising.

July and August was sunny and dry, with high temperatures in the mid-80s to low 90s, ideal ripening weather. During the first few days of September, Napa Valley experienced unusually warm temperatures that advanced the harvest.

Vineyard

Townsend is a 24-acre vineyard that is part of the 540-acre Antinori Antica Estate. It is located high on a west-facing ridgeline overlooking the steep-sided Rector Canyon that empties into 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 the Antinori wine estate. Townsend is named for neighbor June Townsend, who sold her ranch to the Antinori Family in 1998.

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

The grapes used to produce Townsend 2022 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

The harvest of Cabernet Sauvignon began on September 8 and completed on September 27. The grapes were picked during the cool, early morning hours and immediately transported to the estate winery.

After destemming and sorting, the whole berries were transferred via a hopper to conical four-ton fermentation tanks. Each vineyard section was fermented individually to preserve its distinctive characteristics. Following a three-day cold soak, the tanks were warmed, and fermentation commenced. Cap management was performed using our pneumatic punch-down system.

After 12 to 15 days of contact with the skins, the new wine was separated from the solids and racked into 100% new French oak barrels to undergo complete malolactic fermentation. The selected cooperages included Taransaud, Sylvain, and Allary. The wine aged for 20 months, after which each barrel was tasted to make selections for the final blend.



ANTINORI NAPA VALLEY