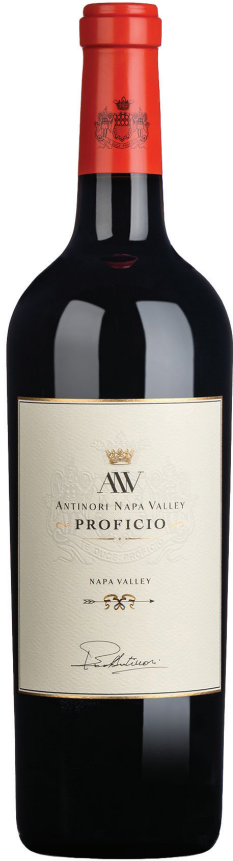


# PROFICIO

2021



**Origin:** Estate grown, Atlas Peak District of Napa Valley

**Vintage:** 2021

**Blend:** 81% Cabernet Sauvignon and 19% Cabernet Franc

**Alcohol:** 14.5%

**Tasting Notes:** Opens with notes of black raspberry and a hint of cinnamon and clove. Dark chocolate exudes from this full-bodied yet balanced wine, which also offers lavender and black peppercorn notes. Additional anise and graphite notes come through as the wine continues to evolve and flavors linger on the palate.

Proficio, a rare and exclusive offering, is produced only in the most exceptional vintages when conditions are ideal for both Cabernet Sauvignon and Cabernet Franc to marry and meld into a cohesive, seamless wine.

## Vintage Notes

The 2021 harvest will be remembered for low yields with intensely flavored, small-sized berries, resulting in wines with deep color, rich concentration, and intense richness.

Winter started with below average rainfall followed by a spring with a slight threat of frost.

Warm weather in early May coincided with bloom leading to even fruit set. The remainder of the growing season was dry and warm leading to a slow and steady ripening of the grapes.

A second year of drought conditions resulted in lower natural yields, requiring less canopy management and less dropping of fruit to bring balance to the crop.

## Vineyard

The 10.5-acre Proficio vineyard is planted at an important position on the Antinori Napa Valley Estate with a southwestern aspect and the steepest slopes, between 1,550 feet and 1,800 feet of elevation. It was thoughtfully planted to follow the curvature of the mountainside, maximizing the exposure to sunlight and airflow. This unique orientation and topography provide the ideal conditions to grow Cabernet Sauvignon, the primary grape variety of Proficio.

There are three sections planted with clone 337 on 110R rootstock. Planted in 2010, the upper two sections have a northwest-to-southeast row orientation, and the lower section (the largest) has a northeast-to-southwest row orientation. The grapes grown on the upper section tend to ripen more quickly due to the intensity of the afternoon sun on the west facing side of the vine. The lower section, with more shading of the fruit throughout the day, tends to ripen more slowly.

The upper section provides power and intensity, while the lower section gives finesse as well as berry and floral flavors and aromas. The mountainside soil is Boomer gravelly loam that is volcanic in origin, well-drained, and rich in minerals, that lends to the production of small, intensely flavored grapes.

The Cabernet Franc comes from an east-facing vineyard planted nearby. This site, with its 15%-30% slopes and Aiken loam soil, provides ideal conditions for growing Cabernet Franc. The site is slightly cooler as the vineyard is at a lower elevation, which allows the Cabernet Franc to maintain its freshness and develop its distinctive flavors. It lends menthol and dark chocolate notes to the final blend, adding a creamy texture and suppleness to the final blend of Proficio.



ANV

ANTINORI NAPA VALLEY

### **Vinification**

The Cabernet Sauvignon was harvested from September 15 to 22, while the Cabernet Franc was harvested on September 24. 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. Each vineyard section was fermented individually to maintain the distinctive characteristics of each.

After a three-day cold soak, the tanks are warmed, and fermentation begins. We utilize our advanced pneumatic punch-down system for cap management, ensuring the best possible extraction of flavors and colors from the skins.

After 12-15 days on skins, the new wine was removed from the skins and racked into 100% new Taransaud French oak barrels. Here, it underwent complete malolactic fermentation. The wine aged for 20 months, during which time the wine in each barrel was regularly tasted—crucial in making the selections for the final blend.



**ANW**

**ANTINORI NAPA VALLEY**