



## ANTICA MOUNTAIN SELECT CHARDONNAY 2019/\$23.99



### DESCRIPTION

Antinori Napa Valley is a landmark achievement for the Antinori Family, whose winemaking legacy spans over six centuries. Applying their Old-World heritage and knowledge to unlock the highest potential of this mountain estate, the family has created New-World wines of finesse and refinement.

The Antinori Napa Valley estate was born from the dream of Marchese Piero Antinori to create a sublime expression of Napa Valley mountain winemaking after his first visit to the region in the 1960s. After many years, his dream began to take shape with the acquisition of a 1,200-acre property composed of rugged, high-elevation terrain in a remote corner of the Vaca Mountain range, the finest parcels of which he transformed into immaculate vineyards over the following years.

The family views its role as that of steward to this esteemed site, drawing upon centuries of winemaking experience in Italy to cultivate the essence of an iconic Napa Valley estate to its highest potential. Even with this deep knowledge, this unique mountain landscape has required years of study and oenological research, and still represents an on-going pursuit to craft the best expression of these wines.

The Antinori philosophy is exemplified by the iconic Latin phrase found on its historic family crest: "Te Duce Proficio," which translates to "Following your guide, I flourish." These three words honor the legacy and deep tradition of the family, while serving as the driving force behind the family's quest for excellence

for generations to come.

The Antinori family has been committed to the art of winemaking for over six centuries, since the year 1385 when Giovanni di Piero Antinori became a member of the *Arte Fiorentina dei Vinattieri*, the Florentine Winemakers' Guild.

As the 25<sup>th</sup> generation of the family, Marchese Piero Antinori has spent his lifetime synthesizing the collective wisdom of his forebears and applying it to the modern era. In the 1970s, he fostered a new beginning for his family's Tuscan wine business, introducing modern winemaking techniques as well as two new non-traditional red wine blends—Tignanello and Solaia. These groundbreaking wines introduced the new category known as 'Super Tuscan' and represented a Renaissance for all Italian wines, as his passion and vision inspired his fellow vintners of the region to join him in the pursuit of exceptional wines.

Today, in a first within the family line, the Marchese has passed the stewardship of the company to his three daughters, Albiera, Allegra, and Alessia. Together the 25<sup>th</sup>, 26<sup>th</sup> and 27<sup>th</sup> generations of this family continue the pursuit of excellence and innovation in all their endeavors, guided by those who came before.

### **ANTICA MOUNTAIN SELECT CHARDONNAY 2019**

The wine estate is located on a high plain in the eastern mountains of the celebrated Napa Valley. Its hilly terrain, rocky soils, high elevations and beautiful landscape create above all an estate ideal for winegrowing.

The grapes were harvested in the cool, early morning and taken to the winery. After whole cluster crushing, the berries were placed in the press for a very gentle release of the Chardonnay free-run juice. The juice was chilled further in stainless steel tank and allowed to settle for 24 hours before the yeast inoculation before being transferred to French oak barrels (50% new) to complete primary fermentation. The wine remained in contact with the lees (*sur lie*) in the barrel for approximately 10 months, during which time the wine underwent the malolactic fermentation. When aging was complete, the wine in each barrel was carefully evaluated and the selections made for the final Mountain Select blend.

### **Tasting Notes**

#### **Nose:**

Aromas of Granny Smith apple, Bosc pear, lemon zest, and vanilla.

#### **Palate:**

A refined wine, with vibrant acidity backing the ripe apple, pear, and white peach notes. Hints of tropical fruit emerge midpalate, leading to a finish that shows savory richness. Pastry

notes linger on the long, rich finish, revealing concentrated minerality and buttery nuances.

**Pairing:**

Oaked Chardonnay pairs best with lighter meats and buttery dishes such as crab legs, corn on the cob, chicken alfredo, grilled shrimp, seafood, fish, and pork tenderloin.

**Winery Website:** [Family - Antinori Napa Valley](#)

**Fun Fact**

Unctuous and fruity, with fresh and pure-tasting flavors of Gala apple, pear tart and sage cream that are well-knit. Shows luscious spiciness on the plush finish. **Wine Spectator– 91 Points**

Lots of classy white peach, citrus, white flowers, and subtle minerality emerge from the 2019 Chardonnay Mountain Select. Coming from the Atlas Peak region, it's medium-bodied and has a fresh texture, nicely integrated acidity, and a clean finish. This is a beautiful, satisfying Chardonnay to drink over the coming 2-4 years. **Jeb Dunnuck- 90 Points**

**Atlas Peak A.V.A., Napa Valley, California**

