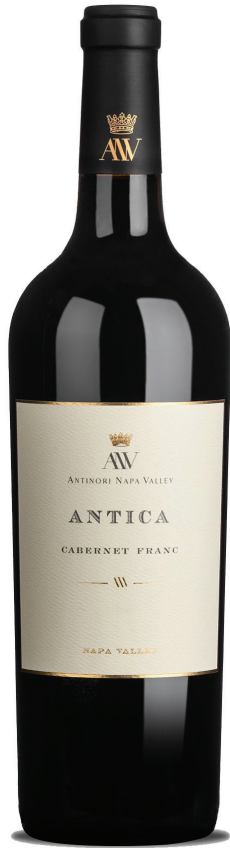


ANTICA

CABERNET FRANC

2023



Origin: Estate grown, Atlas Peak, Napa Valley

Vintage: 2023

Blend: 100% Cabernet Franc

Alcohol: 14.5%

Tasting Notes: Very pretty and expressive, with a deep midnight purple color and aromas of fresh tobacco leaf, bay leaves, dark chocolate, white pepper, and spice. The wine finishes with savory notes of wet rock, dark cherry, and black tea. The intensity of the vintage is showcased in full splendor, displaying classic Cabernet Franc character with a depth typically found only in cooler vintages, such as 2023.

Vintage Notes

The 2023 vintage was one of the coolest and longest growing seasons in Napa Valley in over a decade. The substantial winter rainfall – 44 inches in our mountain vineyards – filled the soil with the water necessary in the spring for healthy vine growth. Bud break occurred later than usual, reducing spring frost risk, and ideal temperatures during berry set contributed to uniform and healthy Cabernet Franc clusters. Cooler weather throughout the growing season allowed the grapes to ripen slowly, thus maximizing flavors. The standout feature of the 2023 vintage is that the wines beautifully reflect their varietal character.

Vineyard

The 2023 Cabernet Franc is sourced from four parcels located on the Antica Estate, all of which are planted to French Entav Cabernet Franc clone 214, selected for its naturally low yields, high color potential, and ability to produce aromatic wines with fine tannin structure.

Parcel 63 (45%) is a west-facing site located below the winery lake, planted on Aiken loam soils with steeper 15–30% slopes. It delivers the greatest color intensity and concentration, with powerful black-fruit character.

Parcel 32 (30%), planted along the northern property boundary on gently sloping (2–5%) gravelly loam soils, contributes jammy berry flavors and plush mid-palate weight.

Parcel 51 (22%) is planted below the winery lake on east-facing, 15–30% slopes of Aiken loam soils. It adds savory complexity, with notes of menthol and dark chocolate.

Parcel 56 (3%) is planted on a southwest-facing slope with Boomer gravelly loam soils and 15–30% slopes. It contributes freshness and vibrant acidity, highlighted by bright strawberry and raspberry aromatics.

Vinification

Cabernet Franc harvest began on October 6, starting with Parcel 56, and the final parcels were harvested on October 18. All fruit was harvested in the early morning and transported to the winery in small, four-ton lots to maintain the fruit's integrity.

After destemming and sorting, whole berries were gravity-fed into conical fermentation tanks in the winery cave. After a three-day cold soak the tanks were gradually warmed to initiate fermentation. Cap management via a pneumatic punch-down system ensured gentle extraction and precise tannin development.

After 14 days on the skins, the new wine was drained and transferred to new Taransaud French oak barrels, where malolactic fermentation took place. The wine was aged for 18 months, after which individual barrels were evaluated and blended to create a Cabernet Franc that expresses both varietal purity and the distinctive character of its Napa Valley mountain origin.



ANTINORI NAPA VALLEY