TINDAL
WINE MERCHANTS

Napa Valley Cabernet Sauvignon, Château Montelena



Product code	ML0319RC
Grapes	Cabernet Sauvignon
Country	UNITED STATES
ABV%	13.8
Case Size	12
Closure Style	Cork
Producer	Chateau Montelena
Vintage	2019

Vegan Vegetarian

Tasting Notes

NOSE Pure and powerful, this wine opens with fresh blueberries, blackberry pie and cassis. e endless dark fruit is complemented by a range of baking spices: vanilla at first, but also clove and cinnamon. PALATE e first sip instantly reveals the character of this Cabernet: dense and chewy with bright red fruit, incredible tension and pure, fine grain tannins. Not only is everything in its place; but the layers of flavor, the depth of the fruit and the sublime texture are constantly rearranging. Each glass will be a unique experience. FINISH In contrast to the dynamic palate, the finish is focused and stout. Abundant cocoa, espresso bean and black pepper dovetail into dark, black fruit while tart raspberry and strawberry jam linger.

Viticulture

Every once in a while, nature serves up the proverbial “pitch down the middle.” Everyone remembers fondly the wines from 2005 or 2013 when quality was simply there for the taking. ˜at was the case with 2019. Amusingly, as a winemaker, our favorite vintages are typically those that follow a Hollywood-esque storyline with unforeseen challenges, plenty of character development, and of course final victory. With that said, it is just as gratifying to hit that pitch out of the park if the opportunity is there. Moreover, while it’s true that every vintage builds character, growing seasons like 2019 beget gratefulness and reflection in reminding us why Napa Valley in general and the Montelena Estate vineyard in particular are so special. In short, this vintage exemplifies all of the characteristics that one could seek in delicious, age-worthy wine. VINTAGE WEATHER ˜e growing season began cold and wet, typically the harbinger of a late vintage. However, by mid-summer, abundant warm weather had settled in, resulting in very “normal” timing for harvest. Given the plentiful yields, it wasn’t a surprise to experience a divergence in ripening across di˝erent soils and clones. ˜at’s to be expected and can be quite beneficial when handled correctly. ˜ankfully, the weather during September cooperated and despite a few periods when patience was

necessary, harvest proceeded smoothly and successfully.

Winemaking

16 months in French and Eastern European oak, 28% new

Awards