



Napa Valley Chardonnay, Château Montelena



Product code	ML0119WC
Grapes	Chardonnay
Country	UNITED STATES
ABV%	13.8
Case Size	12
Closure Style	Cork
Producer	Chateau Montelena
Vintage	2019



Vegan



Vegetarian

Tasting Notes

One of the few California Chardonnays that behaves like a Grand Cru Chablis. Exhibits a nervous edge as well as loads of lemon butter, green apple and whitecurrant-like characteristics, laser-like precision, superb acidity and surprising intensity as well as richness. NOSE Bright gold in the glass, the wine opens with green apple, honeysuckle and orange blossom. The citrus in particular seems to be most evident, as lime leaf and lemon zest at this stage. This vintage was more classic rather than overly ripe, so it's not surprising. There's a hint of fresh wood and vanilla as well, adding some nuance without overshadowing the beautiful floral character. PALATE The parade of citrus marches on, although the midpalate turns more tropical with starfruit and pineapple. And while there's still plenty of green apple, the texture and juiciness of Asian pear adds complexity and depth. The acid is consistent and winds its way through the profile, lifting the texture and balancing the suppleness from barrel. This will be a long-lived wine. FINISH The transition to the finish is still somewhat abrupt due to the wine's youth and dynamism. This will change over time. But here, the character is dominated by lemon curd and pie crust, along with chalk and fresh apricot. The acid is still mouthwatering, although it has mellowed somewhat. Despite its young age, the overall length of this Chardonnay is impressive.

Viticulture

This historic 100 hectare property lies 3.5 kilometres north of Calistoga, at the base of Mount St. Helena. The region lies on a complex terroir with a mixture of alluvial and volcanic soils, some on the flat, some on steeply sided hillsides. Extending out from the Napa River is the alluvial soil, the most prevalent type on the property. In the back and outside areas of the vineyard are volcanic soils, formed by ancient lava flows caused by tectonic uplifting. Sustainable farming is practised avoiding the use of any chemical fertilisers. Instead organic chicken manure and compost made with the previous season's pomace - seeds, stems and grape skins left after crushing is used. Ladybirds are used to combat unwanted



pests, and light ploughing is done to keep the vineyard clean and free from weeds. Harvesting is carried out at night to preserve the fruit.

Winemaking

Chance favors the prepared mind. Louis Pasteur realized that success flows not only from insight but also good fortune. At duality appropriately applies to the challenging but ultimately gratifying 2020 vintage. During most growing seasons, the progression beginning with ripening in the vineyard and flowing through to harvest is methodical and calculated. With our optimal Napa Valley climate, ideal soils and a stellar track record of wines, it's seductive to believe that every vintage will proceed as planned. But at Montelena, we know that history has proven otherwise and that the paradigm can shift at any moment, so we prepare. Our team, equipment, and methodology are flexible and malleable precisely to account for the unforeseen. It's manifested in shaping each individual wine to reflect the growing season. It's also evident when the unpredictable occurs; in this case, the entire 2020 Chardonnay harvest was compressed into one week, a far cry from 15 to 30 days in most years. Luckily, we had the good fortune of a remarkable growing season and exceptional ripeness. But our success in creating this delicious wine was solidified by the unshakeable dedication and expertise of our team. VINTAGE WEATHER e warm, dry spring was punctuated by two inches of rain in May, spurring vine growth heading into summer. ere was plenty of heat and sunshine during June and July as ripening accelerated ahead of schedule. e lighter than expected crop pushed ripening further ahead as all of the Chardonnay vineyards began to move together, like a tidal wave. e wave broke on August 22. After seven intense days, the entire Chardonnay crop was harvested successfully, the fastest on record for us.

HARVEST DATES August 22–28 ALCOHOL 13.8% BLEND 100% Chardonnay BARREL AGING 10 months in French oak BOTTLING DATE July 26–August 2, 202