

Estate Zinfandel, Château Montelena



Product code	ML0521RC
Grapes	Zinfandel
Country	UNITED STATES
ABV%	14
Case Size	12
Closure Style	Cork
Producer	Chateau Montelena
Vintage	2021



Vegan



Vegetarian

Tasting Notes

Aromas of raspberry, cedar, dried fruit and the classic Zinfandel briar-berry with hints of pipe tobacco and dusty cocoa. Very juicy on the palate, ripe and sweet with good length. Shows good weight and velvety tannins throughout – very fleshy without being overbearing. Brimming with fresh fruit, the aromas are dominated by ripe raspberry and cranberry, leaning southern Italian in style at first. However, after a few minutes, the Zinfandel component becomes more prominent and robust as blackberry jam, hoisin, and savory herbs appear, lending some allure as well as familiarity. It's the nexus of these disparate, yet harmonious red and dark fruit characteristics that's emblematic of Montelena wines and our Calistoga vineyard. PALATE The elegance of 2018 comes through immediately on the palate. Laserfocused acidity and strawberry slowly merge with sweet baking spices, dried cherry and earth. The tannins are soft enough to balance the acidity without overwhelming the steady stream of candied fruit. Mediumbodied, the weight of the wine adds depth without the need for extended aging. FINISH As the fruit subsides, the brambly nature of Zinfandel comes to the forefront; first as mint and then as black pepper and tea. The tannins here are more chalky, almost chewy, and complement the subtle notes of smoke and pipe tobacco exceedingly well.

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

14 Months French and European oak, 11% new e cyclical nature of viticulture invites us to experience and celebrate renewal each growing year. Tender, new growth on the vines arrives with a sense of optimism, ushering in spring, and enticing the beholder to both appreciate and live in the moment. e iridescent green, yellow, and slightly pink buds burst from dormancy, in stark contrast to the weathered bark surrounding them. It's quite a sight that is both familiar and at the same time, novel. at puzzle is fitting as the 2018 vintage marks a return to our Estate Zinfandel, the first since 2012. Some of the vines are new, but the profile is recognizable and classic. After five years of replanting our Estate Vineyard, this wine makes its triumphant return, something we can all celebrate. VINTAGE WEATHER e Primitivo component of this blend tends to show best in moderately warm years and 2018 certainly qualifies. Ample sunshine and plenty of heat throughout the summer months favored uniform ripening and a purity of flavor. at consistency carried into harvest, allowing for small, targeted picks across vineyard blocks, capturing the complexity and elegance of this vintage.