

Potter Valley Riesling, Château Montelena



Product code	ML0419WC
Grapes	Riesling
Country	UNITED STATES
ABV%	13
Case Size	12
Closure Style	Cork
Producer	Chateau Montelena
Vintage	2019



Organic



Natural



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. NOSE Ripe and tropical, the aromatics simply pop, sashaying from lychee to pear, and peach to melon. As the wine warms in the glass, star jasmine is revealed and the wine leans toward decidedly more floral and perfume elements, without relinquishing that beautiful varietal character. PALATE On the one hand lush but also lively, pineapple, apricot, and honeycomb belie the razor-sharp acidity that cuts through mid-sip. e honeycomb in particular transitions to a sultry marzipan like nuttiness that adds richness to an already flashy palate. FINISH Here the ginger emerges along with lychee once again as the wine’s density is clearly evident. Citrus appears as well in the form of fresh lemon peel as the acid slowly begins to fade with one more hint of tropical passionfruit.

Winemaking

14 Months French and European oak, 11% new What a difference a year makes. Deciding not to harvest the 2018 Riesling due to smoke exposure in the vineyard was agonizing but it was the correct decision. For the first time since 1972, Chateau Montelena did not make Riesling, but the 2019 was well worth the wait. Not only is it delicious and certainly fills the void from the missed vintage, but the entire episode, capped with the comeback of an amazing wine, serves as yet another example of our unwavering commitment to integrity and honesty. e rhetoric of “high standards” and “no compromises” is bandied about, but the idea of crafting a wine contrary to our values wasn’t even considered. Welcome back Riesling. VINTAGE WEATHER e vineyard in Potter Valley tends to bud out slightly later than those here in Napa Valley. Consequently, the late spring rains galvanized the period of grand growth as summer began. e excess moisture put a premium on managing the vine canopy to encourage dappled sunlight for ripening and discourage any unsavory

pests as fall approached. We decide to harvest primarily based on flavor and balance in the fruit, and this year that balance was achieved at slightly higher ripeness compared to previous vintages. The result is an opulent, voluptuous, but still fresh and dynamic wine.