TINDAL
WINE MERCHANTS

Estate Cabernet Sauvignon, Château Montelena

Product code	ML0219RC
Grapes	Cabernet Sauvignon
Country	UNITED STATES
ABV%	14.2
Case Size	6
Closure Style	Cork
Producer	Chateau Montelena
Vintage	2019

Vegan Vegetarian

Tasting Notes

Youthful nose of sweet blackcurrant jam and black cherry with floral and cedar undertones. Dry, with high acid and grippy tannins; pronounced and dense flavours of sweet spiced fruit with chocolate and wood notes. Rich, ripe and full flavoured, this wine is incredibly complex and a quintessential top-end Californian Cabernet. NOSE Fresh and lively, the wine opens effusively with raspberry, mint and plum sauce. e baking spices soon follow, leaning clove initially but with plenty of cedar and vanilla. Still subtle, the ripe fruit elements, mostly cassis and fig at this stage, lurk beneath the surface along with beautiful hints of graphite and toasted sage, awaiting additional time in glass. PALATE Still very tightly wound, it's the texture and mouthfeel that drive the palate initially. e tannins in particular are somewhat coarse but not so angular to overshadow the abundant dark fruit. e dynamic tension on the midpalate serves to focus and magnify the layers of black cherry, cocoa powder, and black pepper, before turning slightly earthy and dusty. e structure is pronounced, but still harmonious and well defined. FINISH It's in the transition to the finish that the acidity materializes in almost candy-like fashion, a beautiful contrast to the supple tannins. Here the wine's density shines elegantly, well balanced between smoky, espresso bean and delicate, dried blackberry. It's the latter that defines the finish at this moment, persistent in length and depth

Winemaking

22 months 100% French 40% new. We believe our sense of stewardship along with a healthy, long-term perspective have been essential to Montelena's success over the past 50 years. e Estate Vineyard, situated adjacent to the Chateau at the base of Mount St. Helena, profoundly embodies that outlook. From the beginning, the focus has been on farming the right way, instead of the convenient way. e right way takes time. e right way demands continuous investment. e right way encourages learning, adaptation and improvement. Most importantly, while the right way is always an option, it's rarely the most convenient one for many wineries. But

decades of careful attention, good decision-making, and a focus on vineyard health have aligned what's best for the soil, best for the wine, and yes, best for this family farm. Even though the right way isn't always the most expedient way, it's the only option we consider. is is Montelena at its best. VINTAGE WEATHER What's not to like about the weather in 2018? e late spring rains in March and April were very productive and the vines responded with plentiful growth into summer. Unusually low nighttime temperatures coupled with warm to hot days magnified the acidity in the fruit, creating elegant structure for extending aging, rather than overtly jammy flavor. Harvest was slow and methodical as subtle variations in soil and sun exposure magnified the typically nuanced differences in ripening and maturation.