

Estate Cabernet Sauvignon, Château Montelena



Product code	ML1009RC
Grapes	Cabernet Sauvignon
Country	UNITED STATES
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Chateau Montelena
Vintage	2009



Vegan



Vegetarian

Tasting Notes

Youthful, rich nose with classic Napa Cabernet aromas. currant, black cherry and menthol. Some subtle wood and spice notes add complexity. Dry, broad and structured on the palate with cherry, cassis, liquorice and herbs with ripe tannins and supple texture. Long and flavoursome in the finish. NOSE As expected, the aromas here have evolved but not fundamentally changed after an additional ten years in bottle. Dark cherry and cedar still dominate, although there's significantly more black pepper and baking spice. Some of the latter is undoubtedly from the cooperage, as barrel character tends to become unmasked over time. But the fruit profile, which threads the needle between ripe and restrained, is quite remarkable. At first, it's modern and lavish. After a few moments, it's classic and complex. A beautiful wine. PALATE e palate is quite energetic with bright red fruit, plenty of acidity, and ample texture. e breadth of flavor is on display here as this vintage rewarded precision over power. at translates to extremely fine grain tannins and a laser focus on earth and minerality in addition to fresh plum and dried strawberry. is is truly a wine of place, reflecting the genuine character of the 2008 growing season and the Montelena Estate. FINISH e earthy texture peaks during the finish but never overshadows the dried cherry and tobacco notes, which slowly rise to the forefront. e acidity has mellowed quite a bit, into a candy-like existence, contrasting hints of cocoa and briar. Interestingly, it's the tannin that lingers, inviting another sip

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

Some years Mother Nature throws you a curve ball, but with years of practice and experience you can see that slider coming and still connect for a home run. 2008 was one of those years where everything seemed to conspire to make life difficult here in the Napa Valley. VINTAGE WEATHER A cold frosty spring caused some damage and reduced the size of the crop, then the heat and wind showed up right in time for bloom, resulting in widespread shatter, again reducing the crop here on the Estate. The heart of the growing season was actually quite nice and normal, but then the heat showed up for the harvest pushing some of the fruit to dehydration and serving up the final challenge of the season. Lots of movement on that curveball. Despite all these challenges, 2008 produced an incredible, concentrated and exceptional Estate Cabernet that is very representative of the vintage.