

CHATEAU MONTELENA

ESTABLISHED 1882

2010 Montelena Estate Cabernet Sauvignon

Notes from Former Winemaker, Cameron Parry, December 2013

INTRODUCTION

In our world, there are three kinds of growing seasons: cool, warm and temperate. Any vineyard can produce great Cabernet in a temperate year. However, the best sites rise above the pack in challenging years. Cooler vintages, in particular, exemplify the truly exceptional nature of this piece of land — the grapes receive the prolonged hang time that is ideal for flavor development without getting baked by excess heat. These conditions enable us to craft classically styled wines that showcase the incredible fruit our Estate produces.

VINTAGE WEATHER

Wines produced in cooler vintages like 2010 tend to be quieter and more subdued upon release than the noisier, hot vintages. Nonetheless, these wines will evolve with unmatched grace and elegance. Perhaps the wine is simply echoing the long, steady growing season and extended time on the vine as it develops in the bottle. Who knows for sure, but whatever the case, you can expect great things from this year's offering of the Chateau Montelena Estate.

Notes from Current Winemaker, Matt Crafton, April 2024

NOSE

This is a beautiful, cool-vintage Cabernet. Ten years removed from release, this wine is still incredibly lively, brimming with fresh raspberry and blackberry. In contrast to the fruit is a latent earthiness that is brambly and woodsy, but laser-focused in intensity. While there's a modicum of barrel influence, the soft notes of smoke and tar shift throughout the background, lending stature and establishment; think cherry-pipe tobacco rather than campfire.

PALATE

The 2010's acid backbone is the foundation from which everything else builds. Raspberry candy, kirsch and peppermint arise sequentially, tied together with delicate, almost satin-like tannins that fill the mouth handily without being cloying. Behind them come wet-stone minerality, cedar and a garrigue-like herbal quality that slowly shifts from saline to sage.

FINISH

Not to be outdone, the finish is punctuated by dark chocolate, espresso and fruit leather. The key here is *grace*. The 2010 is elegant and graceful; those two qualities permeate every facet of its identity. And while this wine is complex and drinking handsomely right now, it will continue to age just as gracefully for another two to three decades.

Technical Information

HARVEST DATES

September 30-November 5

ALCOHOL

14.2%

BLEND

98.75% Cabernet Sauvignon, 1.25% Cabernet Franc

BARREL AGING

22 months, 100% French, 29% new

BOTTLING DATE

December 2012

RELEASE DATE

Spring 2014

WINEMAKER

Matt Crafton

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