

CHATEAU MONTELENA
ESTATE CABERNET SAUVIGNON
CALISTOGA, 2021

Winemaker's Notes

VINTAGE WEATHER

The early start to spring and the sustained warm weather throughout the growing season defined this vintage. Moreover, the lack of soil moisture as the vines awoke from dormancy, pushed every indicator toward an early harvest. Bloom was approximately 10 days ahead of average, as was veraison. However, the most critical aspect of the season as harvest approached was the lack of extreme heat. The result was an astonishing concentration of flavor and texture in the fruit. In looking back to the drought years of the late 1980's, 2021 has the potential to rival their longevity and complexity.

TASTING NOTES

On the nose, there's an elegant introduction of perfectly ripe blackberry and cranberry sauce notes. In it's youth, the aromatics are dominated by fruit and earthy character punctuated by hints of black pepper and cedar, with additional layers of mint, cassia and black cherry revealed with a swirl of the glass. The palate is intense as the tight, angular tannins vie with silky, bright fruit for dominance. The finish on this wine doesn't quit. It keeps evolving through coffee bean, then vanilla and finally dried blackberry. These slowly morph both texturally and in flavor into fresh walnut and dark chocolate.

CELLARING

This vintage will reward time in cellar. It will take up to 10 years to build complexity with aging potential of 30+ years.

SERVING

A gentle decant isn't necessary but may prove beneficial within the first decade of this wine's release.

BLEND

94.1% Cabernet Sauvignon, 4.9% Cabernet Franc, 1% Petit Verdot

HARVESTED

September 4-October 8, 2021

ALCOHOL

14.1%

BOTTLED

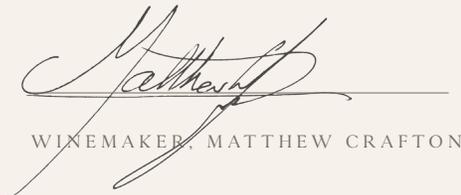
July 27-28, 2023

AGING

22 Months, 100% French Oak, 45% New

RELEASE DATE

March 2025


WINEMAKER, MATTHEW CRAFTON

