



CHATEAU MONTELENA
ESTABLISHED 1882

2007 Montelena Estate Cabernet Sauvignon

Notes from the Winemaker, Cameron Parry, January 2011

INTRODUCTION

When we talk about vintages at Montelena, they are often categorized as “hot” or “cool.” Then, occasionally there are years like 2007, which, because of ideal conditions, earn the tag of “Goldilocks,” because everything was just right.

VINTAGE WEATHER

Warm spring conditions led to earlier than normal bud break, while the moderate temperatures in summer and early fall further extended the growing season, resulting in long, slow ripening with fantastic flavor development and near perfect juice chemistries.

NOSE

Huge, powerful; layer on layer of spice, cedar, earth, and tobacco, all over a rich base of ripe black cherry, blackcurrants, cassis and blueberry jam.

PALATE

Rich, round, juicy and mouth coating, the palate delivers black cherry and blackcurrant before moving on to brighter red fruits. More subtle tones of butterscotch, anise, and sweet oak complement the fruit beautifully.

FINISH

The huge classic structure of fine grain tannin and firm acidity persist all the way through to a clean, crisp, spicy finish.

Technical Information

HARVEST DATES

September 3 – October 4

ALCOHOL

14.3%

BLEND

99% Cabernet Sauvignon
1% Cabernet Franc

BARREL AGING

20 months, 100% French oak,
28% new

BOTTLING DATE

August 2009

RELEASE DATE

Spring 2011

WINEMAKER

Cameron Parry



CHATEAU MONTELENA
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2008 Montelena Estate Cabernet Sauvignon

Notes from the Winemaker, Cameron Parry, January 2012

INTRODUCTION

Some years Mother Nature throws you a curveball, but with years of practice and experience you can see that pitch 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

First, a cold and frosty spring caused a bit of damage and reduced the size of our crop. Then the heat and wind showed up right in time for bloom, which resulted in widespread shatter—again reducing the crop here at the Estate. The heart of the growing season was actually quite nice and normal, but then more heat showed up during the harvest; pushing some of the fruit to dehydration and serving up the final challenge of the season.

NOSE

Complex aromas of dark cherry, dried fruits, earth, cedar, and vanilla cream along with hints of licorice and leather.

PALATE

The palate opens with big, chewy tannin—firm but not coarse—and builds even bigger into a mid-palate loaded with ripe red fruits and dried black fruits.

FINISH

There is a good, strong acid backbone completing the balance and structure. The barrel flavors are well integrated throughout but are best evident in the warm and spicy finish.

Technical Information

HARVEST DATES

September 7 – October 13

ALCOHOL

13.9%

BLEND

98% Cabernet Sauvignon
2% Cabernet Franc

BARREL AGING

22 months, 100% French oak,
34% new

BOTTLING DATE

December 2010

RELEASE DATE

Spring 2012

WINEMAKER

Cameron Parry



CHATEAU MONTELENA
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2009 Montelena Estate Cabernet Sauvignon

Notes from the Winemaker, Cameron Parry

INTRODUCTION

One of the historical attributes of the Montelena Estate Cabernet has always been its age-ability and longevity. Often though, this meant that the wine needed to be cellared before it showed its true beauty. Here at Montelena we're all about the pursuit of excellence, and have been working to expand that window of drinkability through careful changes in how we farm, pick, and ferment the grapes from this magnificent property. By focusing on precision viticulture techniques, small fermentation lots, and early integration of barrels matched to the unique characteristics of each lot, we have been able to make the wine more approachable at a younger age, while retaining the core elements to ensure a long cellar life. The only problem is that you may need more of it.

VINTAGE WEATHER

Starting out with fairly typical spring weather, the growing season in 2009 was defined by the cool summer, with no major heat waves all season. Any warmer weather was immediately followed by a long, cool period. The effect was slow and steady ripening with long hang time and a later than average start to the harvest. The heat eventually showed up in September, just in time to kick that final ripening stage into gear.

NOSE

One look at the dense crimson ruby color and you know that this is a big wine. The nose opens with big black cherry, currants, and plum spice cake notes. Underpinning all that fruit are layers of smoke, anise, and very subtle oak tones.

PALATE

The palate entry is soft and round, but builds quickly with loads of fine velvety tannin, huge black cherry, and red fruits that persist through to a rich finish layered with spice and hints dried fruit.

FINISH

A firm core of acid and barrel spice integrate beautifully across all layers, enhancing the structure and balance of this massive but approachable wine.

Technical Information

HARVEST DATES

September 16 – October 27

ALCOHOL

13.8%

BLEND

98% Cabernet Sauvignon
2% Cabernet Franc

BARREL AGING

22 months, 100% French,
34% new

BOTTLING DATE

December 2011

RELEASE DATE

Spring 2013

WINEMAKER

Cameron Parry



CHATEAU MONTELENA
ESTABLISHED 1882

2010 Montelena Estate Cabernet Sauvignon

Notes from the Winemaker, Cameron Parry, December 2013

INTRODUCTION

Any vineyard can produce great Cabernet in a “just right,” aka “Goldilocks” 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 excessive heat.

VINTAGE WEATHER

The 2010 growing season was persistently cool—summer never really showed up—all the way until the third week of August when a scorcher of a heat wave moved through. But the overall cool season provided for a lot of time on the vine and the great flavor development that comes with it.

NOSE

The nose is loaded with rich aromas of black fruits and spices. Notes of blackberry solicit memories of hot summer afternoons while clove, allspice, vanilla, and hints of cocoa tease with thoughts of baked goodies.

PALATE

A core of brandied cherries, light oak and a hint of anise, building to a full, fleshy mid palate that evolves seamlessly into a rich, spicy finish.

FINISH

There are loads of fine grain tannins that give mass to the wine without being aggressively astringent, hinting at the delicacy and suppleness that will come with time in the cellar.

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 oak,
29% new

BOTTLING DATE

December 2012

RELEASE DATE

March 2014

WINEMAKER

Cameron Parry



CHATEAU MONTELENA
ESTABLISHED 1882

2011 Montelena Estate Cabernet Sauvignon

Notes from the Winemaker, Matt Crafton, December 2014

INTRODUCTION

Nature never fails to tuck a few rough diamonds into each vintage in the Napa Valley, especially here on our Estate. However, it can be easy to overlook the cool, foggy years that are sporadically peppered among the consistent march of temperate growing seasons we're fortunate enough to experience in Calistoga. These years reward experience, expertise, and patience in recognizing these hidden diamonds for what they are and what they can become. Although they are rarely darlings of the press, cool vintages such as 1998—and more recently 2006—have a way of surprising people in the way the wines develop as they mature, both in their complexity and depth of flavor. In the right hands, fruit from these vintages can turn into gorgeous, long-lived, and wonderfully expressive wines—emblematic of the fact that every year brings something special.

2011 was the most enigmatic in the string of three cool vintages beginning in 2009, as warm weather teased us for much of the season but never permanently settled in. By April, we had an inkling that a late harvest was on the horizon—everything from the flowers, insects, and trees here on the Estate were weeks behind in their life cycles. July arrived and a cautious sense of optimism materialized along with some sorely missed sunshine; however, the cold nights continued to persist, the fog lingered, and the heat from the Nevada desert stayed far, far away. With harvest approaching, we recognized the textbook Bordelaise flavor profile in the developing fruit and embraced the bright acid profile and soft textures that would come to be hallmarks of this vintage.

Aromatically, this is one of the most elegant Estate Cabernets that we have released in the last decade. Notes of strawberry, rhubarb, and vanilla jump out of the glass, closely followed by lavender, bay laurel, and allspice that gradually increase in intensity as the wine breathes. On the palate, the rich minerality is balanced by ripe raspberry and earth, all of which are tied together by silky, fine tannins that frame and enhance the soft texture, rather than overwhelm it. A vein of bright acidity is present from start to finish and, coupled with subtle toasted oak undertones, accentuates the splendor of Old World and California flavors integrating seamlessly. As would be expected, the finish is almost Bordelaise in its subtlety and grace, with hints of cranberry, mint, and cocoa.

Technical Information

HARVEST DATES

September 29 to October 29, 2011

ALCOHOL

13.5%

BLEND

99% Cabernet Sauvignon,
1% Cabernet Franc

BARREL AGING

22 months, 100% French, 33% new

BOTTLING DATE

December 2013

RELEASE DATE

Spring 2015

WINEMAKER

Matt Crafton



CHATEAU MONTELENA
ESTABLISHED 1882

2012 Montelena Estate Cabernet Sauvignon

Notes from the Winemaker, Matt Crafton, February 2016

INTRODUCTION

When one considers all of the grape-growing regions of the world and the myriad styles of wines produced therein, one thing should be abundantly clear: the vineyard site is the most important factor in determining the potential of what ends up in the glass. The interaction of soil strata, climate, aspect, and topography intertwined with the seasoned hands of a good farmer is multiplicative in nature. Hitting on all of these, or more succinctly – growing the right grape in the right place – is much more difficult to achieve than it sounds. But when those variables align, the resulting wines embody and are emblematic of the unique nature of the vineyard that can't be found anywhere else in the world.

VINTAGE WEATHER

2012 was one of those vintages that allowed us to express what makes the Montelena Estate a rarity, even in the Napa Valley. Our porous alluvial soils and craggy volcanics soaked up the late spring rains, which, coupled with copious sunshine and moderate temperatures, set the stage for an ideal growing season. By August, as most of the Valley dealt with triple digit highs, reliable northerly breezes materialized by mid-afternoon as the substantial heat inland drew in ocean air from the Pacific, which thundered down Mt. St. Helena to cool our Estate. In short, the fruit from this vintage experienced the best of what this vineyard can offer, allowing us to craft a wine of elegance, structure, and finesse.

NOSE

Extraordinarily rich notes of dried cherry, cocoa, muddled mint, and blackberry. As the wine continues to breathe, one by one subtle hints of tobacco, cedar, and perfume emerge with patience.

PALATE

There is considerable depth on the palate as fresh, tart raspberries contrast rocky, earth undertones, so emblematic of our Estate, leading to a texture that is at once austere, awaiting further time in bottle, and voluptuous.

FINISH

After two years in oak, the tannins are wonderfully integrated with just enough toast to seamlessly transition to blueberry, cassis, and mocha on the finish.

Technical Information

HARVEST DATES

September 22 to October 21

ALCOHOL

13.8%

BLEND

98.5% Cabernet Sauvignon,
1% Cabernet Franc,
0.5% Petit Verdot

BARREL AGING

24 months, 100% French, 30% new

RELEASE DATE

February 2016

WINEMAKER

Matt Crafton