

Napa Valley, California

ESTATE

Chateau Montelena's history is one of the deepest and most storied in the Napa Valley and California. Founded just north of Calistoga in 1882, it was one of the largest wineries in the state. Prohibition put an end to Montelena's winemaking, and the next major era began in 1968, when Jim Barrett purchased the estate. Jim fell in love with this exceptional property, blessed with a complex mix of soils, slopes and biodiversity of wildlife and fauna. He had a dream of creating wine at the level of the great First Growths of Bordeaux, and set about replanting the vineyard, outfitting the winery with modern equipment, and studying the processes necessary for farming and winemaking at the highest quality level.

WINE

Jim Barrett's dream of Chateau Montelena was that this wine, their flagship Cabernet Sauvignon, achieve the balance and complexity of flavors, aromas and textures to be considered among the great examples of Cabernet in the world. Almost since his first vintages in the 1970s, this wine has been a show-stopper that has everything in place, while revealing the majesty and distinctive character of the estate vineyard site that the Barretts led to recognition as its own appellation, Calistoga. Today, the 50-year legacy of excellence in farming, crafting and blending powerful wines and continued innovation is what sets Chateau Montelena Winery apart.

VINEYARD

Soils: The diversity of soils and slopes in the Estate Vineyard directly translates to layers of complexity and depth in the glass. It is comprised of varied terrain, from flat to steep hillsides with sedimentary, alluvial and volcanic soils. Farming: This wine is made from 100% estate fruit, all of which is sustainably farmed and produced in their solar powered winery.

Grape Varieties: 98% Cabernet Sauvignon, 2% Cabernet Franc

WINEMAKING

Fermentation: Temperature-controlled stainless steel tanks to allow the wines to ferment slowly and evenly. Aging: 18 Months in 100% French oak barrels (28% new). Alcohol: 14.2% ABV

VINTAGE

Climate: We saw cool temperatures and an exceptionally wet spring, especially the month of May. June was mild, with some rain. July brought much needed steady warmth, but no major heat spikes, and continued into August. September started off cool, which was great for fruit ripening. At the end of the month, there was a heat wave, just in time to push the Cabernet to full maturity.



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"Deep garnet in color, the 2005 Cabernet Sauvignon Estate leaps from the glass with notes of crushed blackberries, black cherries and Bing cherries with hints of raspberry leaves, bay leaves and underbrush plus a waft of pencil shavings. Medium-bodied, nicely poised, very fresh and beautifully elegant, it has a solid frame of very fine-grained tannins and a very long, berry-laced finish. Still incredibly youthful."