

# MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

MONTICELLO | Cabernet Sauvignon | State Lane Vineyard | 2018

VARIETALS : 100% Cabernet Sauvignon  
VINEYARDS : 100% State Lane Vineyard  
APPELLATION : 100% Napa Valley  
SUB-APPELLATIONS : 100% Yountville

ANALYSIS : 14.5 % Alc, 5.8 g/L TA, 3.84 pH  
PRODUCTION : 25 Barrels / 500 Cases

HARVEST : One Vineyard Lot Hand-Picked October 12, 2018.

CRUSHING : Destemmed and Hand-Sorted Prior to Gentle Crushing to Tanks & Small Bins.

FERMENTATION : Tank Bin Fermented, 12 Days Skin Contact Prior to Draining & Pressing.

AGING : Aged 28 Months In Oak Barrels. 1/2 New French, 1/2 Neutral.

VINTAGE NOTES : The 2018 vintage represents another year of phenomenal quality wines from our vineyards and across Napa Valley. The near-perfect 2018 growing season started a little later than typical, saw ideal weather conditions through a mild and moderate summer. The steady and moderate growing season allowed the fruit to develop slowly and steadily, with lower sugar accumulation at ripeness and maintain nice acidity. The wines from 2018 are displaying ripe fruit, great structure and balance.

WINEMAKING NOTES : All individual blocks were hand-picked and fermented separately. The fruit was destemmed and berry-sorted on the crush pad. Fermentations lasted an average of 14 days with the wine drained and pressed at dryness. The wine was aged in French oak barrels for 26 months. 1/2 new French oak. The wine was raked every 6 months, barrel selection and blending took place at 18 months aging, 8 months prior to bottling.

TASTING NOTES : This is a deeply extracted, rich and robust wine. I find this wine bursting with black cherry and blackberry aromas, with hints of cocoa and coffee. On the palate the wine has an immediate presence, as the attack and midpalate are robust. The dark berry aromas follow through with consistency on to the palate. The tannins are big, but round and well-resolved and quickly round out what is a long, lingering finish. This wine will age gracefully for 20+ years.

AGING : Drink Now through 2040.  
SERVING : Decant 30 Minutes Prior.  
FOOD : Ribeye, Braised Lamb Shanks  
CHEESE : Gruyere, Robust Cheddars

CASE WGT : 48 lbs  
CASE DIM : 11"w, 12.5"h, 14"l  
PALLETS : 44 cases (4 x 11)  
UPC CODE : 86095 18187

