MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

MONTICELLO | Merlot | Estate | 2019

VARIETALS: 92% Merlot, 8% Cabernet Franc

VINEYARDS: 92% Knollwood Vineyard, 8% Monticello Vineyard

APPELLATION: 100% Napa Valley

SUB-APPELLATIONS: 100% Oak Knoll District

ANALYSIS: 14.3 % Alc, 5.6 g/L TA, 3.82 pH

PRODUCTION: 38 Barrels / 900 Cases

HARVEST: Five Separate Lots Hand-Picked September 26 through October 30, 2019. 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 24 Months In Oak Barrels. 1/3 New French, 2/3 Neutral.

VINTAGE NOTES: The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

WINEMAKING NOTES: Our 2019 Merlot was hand-picked, then destemmed and berry-sorted on the crush pad. Fermentation lasted 12 days with the wine drained and pressed at dryness. Malolactic fermentation took place in barrels. The wine was aged in French oak barrels for 24 months. 1/3 new French oak. Blending was 18 months aging, 6 months prior to bottling.

TASTING NOTES: I find bright red berry aromas, cherry and raspberry, dried floral tones intertwined with hints of mocha, vanilla and cola. On the palate, I find the wine both relaxed and invigorating. There is a wonderful round midpalate that is well-balanced on a beam of acidity. The framework of gentle tannins leads this wine into a lingering finish that is both full, yet bright, and I anticipate this elegant wine will age gracefully.

AGING: Drink Now through 2034. CASE WT: 38 lbs

SERVING: Decant 30 Minutes Prior. CASE DM: 10.5"w, 12"h, 13.5"l
FOOD: Lamb, Roast Pork, Pork Loin PALLETS: 56 cases (4 x 14)
CHEESE: Gorgonzola, Brie UPC CODE: 0 86095 19017 5

