

MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

VARIETALS : 100% Cabernet Franc
VINEYARDS : 100% Monticello Vineyard
APPELLATION : 100% Napa Valley
SUB-APPELLATIONS : 100% Oak Knoll District

ANALYSIS : 14.4 % Alc, 5.6 g/L TA, 3.81 pH
PRODUCTION : 16 Barrels / 400 Cases

HARVEST : Hand-Picked September 26, 2019.

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

FERMENTATION : Bin Fermented, 10 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 Cabernet Franc 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. Since the wine is 100% varietal, there was no blending, but the barrel selection was completed at 18 months aging, 6 months prior to bottling.

TASTING NOTES : This is a dark, powerful wine, extracted from slowly and fully ripened fruit. On the nose the wine offers copious dark berry fruit, with nicely integrated, lightly toasted oak aromas, and hints of vanilla. In the background there are hints of pepper and spice, which elevate and balance the aromas of this wine. On the palate, the wine is big and well-extracted. It bursts on to the palate with a deeply layered texture and medium grain tannins that, followed by a lush midpalate on long lingering finish.

AGING : Drink Now through 2039.
SERVING : Decant 30 Minutes Prior.
FOOD : Meatballs & Tomato Sauce, Lamb Gyro
CHEESE : Feta, Fontina

CASE WT : 38 lbs
CASE DM : 10.5"w, 12"h, 13.5"l
PALLETS : 56 cases (4 x 14)
UPC CODE : 86095 19037

