

MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

WINE : MONTICELLO Cabernet Sauvignon 'Jefferson Cuvee'. Vintage 2019.
WINEMAKER : Chris Corley
VARIETALS : 76% Cabernet Sauvignon, 18% Merlot, 6% Cabernet Franc,
VINEYARDS : 58% Monticello Vineyard, 42% Knollwood Vineyard
APPELLATION : 100% Napa Valley
SUB-APPELLATIONS : 100% Oak Knoll District

ANALYSIS : 14.2 % Alc, 5.6 g/L TA, 3.88 pH
PRODUCTION : 238 Barrels / 5950 Cases

HARVEST : Hand-Picked September 18 – October 28, 2019.

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

FERMENTATION : Tank & Bin Fermented, Average 14 Days Skin Contact Prior to Draining & Pressing.

AGING : Aged 22 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.

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

WINEMAKING NOTES : The 16 individual lots blended into our 2019 Jefferson Cuvee were hand-picked, then destemmed and berry-sorted on the crush pad. Average fermentation lasted 14 days with the wine drained and pressed at dryness. Malolactic fermentation took place in barrels. The lots were aged in French oak barrels for 22 months. 1/3 new French oak. Blending was done at 18 months aging, 4 months prior to bottling.

AGING : Drink Now through 2032.
SERVING : Decant 30 Minutes Prior.
FOOD : Grilled Ribeye, New York, Filet
CHEESE : Gruyere, Robust Cheddars

CASE WT : 38 lbs
CASE DM : 10.5"w, 12"h, 13.5"l
PALLETS : 56 cases (4 x 14)
UPC CODE : 86095 19077

