

# MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

MONTICELLO | Pinot Noir | Estate | 2019

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

ANALYSIS : 14.2 % Alc, 6.2 g/L TA, 3.53 pH  
PRODUCTION : 40 Barrels / 950 Cases

HARVEST : Five Separate Lots Hand-Picked September 5-7, 2019.

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

FERMENTATION : Open Top & Bin Fermented, 10 Days Skin Contact Prior to Draining & Pressing.

AGING : Aged 14 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 Pinot Noir was hand-picked, then destemmed and berry-sorted on the crush pad. Fermentation lasted 10 days with the wine drained and pressed at dryness. Malolactic fermentation took place in barrels. The wine was aged in French oak barrels for 14 months. 1/3 new French oak. Since the wine is 100% varietal, there was no blending, but the barrel selection was completed at 10 months aging, 6 months prior to bottling.

TASTING NOTES : I find this to be an elegant example of the diversity of our Monticello Vineyard in Oak Knoll District. The aromas are subtle but dynamic, offering strawberry, cola, cinnamon and hints of vanilla on the nose. On the palate, the wine is very well balanced, displaying a soft, velvety texture with a vibrant beam of acidity which provides a wonderful structure for such an elegantly framed wine. I find the wine is a little darker on the palate than on the nose, offering flavors of raspberry, black cherry, and cola leading into a long, smooth finish.

AGING : Drink Now through 2026.  
SERVING : Decant 30 Minutes Prior.  
FOOD : Grilled Salmon, Roasted Turkey  
CHEESE : Smoked Gouda, Manchego

CASE WT : 38 lbs  
CASE DM : 10.5"w, 12"h, 13.5"l  
PALLETS : 56 cases (4 x 14)  
UPC CODE : 86095 19047

