

MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

WINE : MONTICELLO Cabernet Sauvignon 'Estate'. Vintage 2020.
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 12 – September 30, 2020.

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 : 2020 started with a warm, dry winter and we didn't see rain and cold weather until the end of March. While the mild spring season gave us a great early start. Summer brought very cool mornings and very warm days. This build-up to harvest was interrupted by two wildfires at the end of the growing season. While the 2020 Napa Valley harvest proved to be one of the most challenging in history, we're very proud of how we navigated the season.

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 2020 Jefferson Cuvee were hand-picked, then destemmed and berry-sorted on the crush pad. Average fermentation lasted 8 days with the wine drained and pressed at roughly 10 brix then finished in non-toasted barrels. 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 2030.
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 20077

