

MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

MONTICELLO | Chardonnay | Estate | 2020

VARIETALS : 100% Chardonnay
VINEYARDS : 100% Monticello Estate 'Vineyard 4242'
APPELLATION : 100% Napa Valley
SUB-APPELLATIONS : 100% Oak Knoll District

ANALYSIS : 14.3 % Alc, 5.6 g/L TA, 3.44 pH
PRODUCTION : 44 Barrels / 1100 Cases

HARVEST : Multiple Blocks Hand-Picked August 24-26, 2020.
CRUSHING : 50% of Lots Whole Cluster Pressed. 50% of Lots Crushed With Skin Soaking.
FERMENTATION : 50% Barrel, 30% Stainless Tank, 20% Concrete
BARREL AGING : Aged 12 Months In Oak Barrels.
FINISHED WINE : 1/3 New French Oak, 2/3 Neutral Oak, Stainless and Concrete.

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 as we turned to the fall. 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, and of the wines we made and are releasing.

WINEMAKING NOTES : Our 2020 Chardonnay was harvested in 4 separate lots over 3 days from our Monticello Estate 'Vineyard 4242'. The fruit was hand-picked and cluster sorted prior to being whole cluster pressed. 2020 was a very consistent growing season, and wonderful for our earlier ripening varietals. We harvested at ripeness, with brix ranging from 22.8 to 23.8. We fermented in oak barrels, stainless steel and concrete tanks . We enjoy combining the winemaking styles with our Chardonnay, the fermentations complement each other very nicely.

TASTING NOTES : This wine displays a rich golden tone, with brilliant clarity. I find expressive aromas of golden apple, figs and ripe pear. These aromas integrate nicely with richer aromas of light caramel, truffle, and a nice complement of toasted vanillin oak. On the palate, the wine is rich and full on the attack, encompassed by a full-bodied creamy texture, which leads seamlessly into the lingering finish.

AGING : Drink Now through 2025.
SERVING : Lightly Chilled. 50F.
FOOD : Sesame Chicken, Crab Cakes.
CHEESE : Camembert, Fontina

CASE WT : 38 lbs
CASE DM : 10.5"w, 12"h, 13.5"l
PALLETS : 56 cases (4 x 14)
UPC CODE : 86095 20017

