

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 : 14.2 % Alc, 5.2 g/L TA, 3.82 pH
PRODUCTION : 7 Barrels / 175 Cases

HARVEST : Hand-Picked September 16, 2020.

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 : 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.

WINEMAKING NOTES : Our 2020 Cabernet Franc was hand-picked, then destemmed and berry-sorted on the crush pad. Fermentation lasted 7 days with the wine drained and pressed midway through fermentation. 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 2030.
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 20037

