## CHATEAU MONTELENA

### ESTABLISHED 1882

# 2006 Montelena Estate Cabernet Sauvignon

## Notes from the Winemaker, Bo Barrett

### INTRODUCTION

Duality in nature is everywhere—night and day, birth and death, you get the picture—but it isn't very often that you get two distinctive phenomena at the same time. That duality is the most prominent feature of the 2006 harvest in that we saw both warm vintage and cool vintage characteristics in the same year, and nowhere was that more pronounced than here on the Montelena Estate.

### VINTAGE WEATHER

The 2006 growing season was mild, with greater than average spring rains, and then from veraison through the first half of harvest the Estate saw a lot of heat and drying winds. In mid-September a cold snap hit that virtually halted harvest for close to two weeks. The second half of the harvest that followed was significantly cooler and the fruit that came in then reflected that. The greatest part is that we got the best of both worlds—power, intensity, and ripe jammy flavors from the first half, balance, elegance, and more subtle notes from the second half. All of this resulted in a wine that has a lot of interest, broad appeal, and the structure to last for decades to come.

### NOSE

The 2006 Estate Cabernet Sauvignon has an enticing deep garnet red color in the glass. On the nose there are complex notes of blackberry tart, clove, cinnamon, and cocoa, along with dried black currants.

### PALATE

The mouth has a soft supple entry, youthful crisp acidity, juicy plum and rich bright red fruit notes, all complemented by loads of fine grain tannin and an under-layer of dried black currant.

### FINISH

The overall structure is ripe and rich, pure and well delineated. Barrel notes are blended seamlessly and highlighted in the warm, spicy finish.

## Technical Information

**HARVEST DATES**
September 28 – October 26

**ALCOHOL**
13.9%

**BLEND**
98% Cabernet Sauvignon
2% Cabernet Franc

**BARREL AGING**
22 months, 100% French, 26% new

**BOTTLING DATE**
August 2008

**RELEASE DATE**
Spring 2010

**WINEMAKER**
Bo Barrett