



CHATEAU MONTELENA  
ESTABLISHED 1882

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## 2008 Montelena Estate Cabernet Sauvignon

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### Notes from the Winemaker, Cameron Parry, January 2012

#### INTRODUCTION

Some years Mother Nature throws you a curveball, but with years of practice and experience you can see that pitch coming and still connect for a home run. 2008 was one of those years where everything seemed to conspire to make life difficult here in the Napa Valley.

#### VINTAGE WEATHER

First, a cold and frosty spring caused a bit of damage and reduced the size of our crop. Then the heat and wind showed up right in time for bloom, which resulted in widespread shatter—again reducing the crop here at the Estate. The heart of the growing season was actually quite nice and normal, but then more heat showed up during the harvest; pushing some of the fruit to dehydration and serving up the final challenge of the season.

#### NOSE

Complex aromas of dark cherry, dried fruits, earth, cedar, and vanilla cream along with hints of licorice and leather.

#### PALATE

The palate opens with big, chewy tannin—firm but not coarse—and builds even bigger into a mid-palate loaded with ripe red fruits and dried black fruits.

#### FINISH

There is a good, strong acid backbone completing the balance and structure. The barrel flavors are well integrated throughout but are best evident in the warm and spicy finish.

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### Technical Information

#### HARVEST DATES

September 7 – October 13

#### ALCOHOL

13.9%

#### BLEND

98% Cabernet Sauvignon  
2% Cabernet Franc

#### BARREL AGING

22 months, 100% French oak,  
34% new

#### BOTTLING DATE

December 2010

#### RELEASE DATE

Spring 2012

#### WINEMAKER

Cameron Parry