



CHATEAU MONTELENA  
ESTABLISHED 1882

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## 2007 Montelena Estate Cabernet Sauvignon

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### Notes from the Winemaker, Cameron Parry, January 2011

#### INTRODUCTION

When we talk about vintages at Montelena, they are often categorized as “hot” or “cool.” Then, occasionally there are years like 2007, which, because of ideal conditions, earn the tag of “Goldilocks,” because everything was just right.

#### VINTAGE WEATHER

Warm spring conditions led to earlier than normal bud break, while the moderate temperatures in summer and early fall further extended the growing season, resulting in long, slow ripening with fantastic flavor development and near perfect juice chemistries.

#### NOSE

Huge, powerful; layer on layer of spice, cedar, earth, and tobacco, all over a rich base of ripe black cherry, blackcurrants, cassis and blueberry jam.

#### PALATE

Rich, round, juicy and mouth coating, the palate delivers black cherry and blackcurrant before moving on to brighter red fruits. More subtle tones of butterscotch, anise, and sweet oak complement the fruit beautifully.

#### FINISH

The huge classic structure of fine grain tannin and firm acidity persist all the way through to a clean, crisp, spicy finish.

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### Technical Information

#### HARVEST DATES

September 3 – October 4

#### ALCOHOL

14.3%

#### BLEND

99% Cabernet Sauvignon  
1% Cabernet Franc

#### BARREL AGING

20 months, 100% French oak,  
28% new

#### BOTTLING DATE

August 2009

#### RELEASE DATE

Spring 2011

#### WINEMAKER

Cameron Parry