



CHATEAU MONTELENA
ESTABLISHED 1882

2022 Potter Valley Riesling

Notes from the Winemaker, Matt Crafton

INTRODUCTION

The cyclical rhythm of agriculture is easily overlooked in our frenetic world. Far from being monotonous or banal, it's a vitalizing tie back to the land and at its essence provides the context and meaning for enjoying life: the time for growth is short. The beginning of a new season ushers in hope and promise, while harvest prompts reflection and, ideally, satisfaction. This perspective endures with perhaps even more gravitas as a vineyard reaches the end of its life. The small, secluded block in which our Riesling originated 30 years ago is in the process of being replanted and thus reborn. The potential of new vines and their future expression in this wine is exciting. At the same time, it's important to cherish and appreciate the greatness of these last few vintages.

VINTAGE WEATHER

Even though the growing season in Potter Valley tends to lag behind Napa, the dry, mild winter led to an early start for the Riesling vines. Thankfully, spring weather proved to be ideal and uneventful. However, warm conditions heading into summer and a relatively light crop pushed ripening ahead of average. The intense heat at the beginning of harvest accelerated ripening further, but by the end of September the fruit had matured beautifully.

NOSE

The 2022 Riesling opens with ginger, a lot of ginger. It doesn't happen every year, but when it does, it's dazzling. Layered in are traditional aromas of apricot, lemon blossom, and dried peach. While there's a hint of lime leaf, it tends to be masked at this stage by more opulent characteristics, revealing itself over time.

PALATE

Asian pear and cinnamon are immediately evident, lending depth and richness. This wine is surprisingly integrated given its youth, although there's certainly more complexity lurking beneath the surface. Meyer lemon, honey candy, and dried pineapple lend a sense of hedonistic enjoyability, while the latent acid balances the lavishness with subtlety rather than austerity.

FINISH

At this point in time, the finish can only be described as supple, but not extravagant. Given the extravagance and concentration of the aromas and flavors, the delicacy of the finish draws you in for the next sip. Moreover, given the ripeness of the vintage, the balance of this wine is superb. It's mouthcoating without being cloying, and rich without being fatiguing. It's a sublime wine with incredible potential.

Technical Information

HARVEST DATES

October 1

ALCOHOL

12.8%

BLEND

100% Riesling

BARREL AGING

6 months in French oak
and stainless steel

BOTTLING DATE

March 2023

WINEMAKER

Matt Crafton