



CHATEAU MONTELENA
ESTABLISHED 1882

2022 Napa Valley Sauvignon Blanc

Notes from the Winemaker, Matt Crafton

INTRODUCTION

The breadth and variation of what's on the shelf today are what make wine so enjoyable and interesting; but they can also make it intimidating. Thousands of labels, hundreds of regions, dozens of varieties and vintages can be overwhelming when wine simply should be enjoyed. But here's the key: drink what you like. It's unpretentious and liberating to recognize that there's no way anyone can tell you what you like is *wrong*. It's what we consider in the expression of our Sauvignon Blanc, and really all of our wines. In a sea of sameness and tedium, driven by hot trends and top 10 lists, we simply make what we like. Yes, Montelena wines will age. Yes, they reflect the vintage and vineyard. But that's because we follow our interest and curiosity in crafting something truly special independent of the zeitgeist. We trust our palates. Trust yours.

VINTAGE WEATHER

A dry, early start to the growing season led to considerable concern about spring frost. While we did have to protect the vineyard on numerous occasions, we escaped March and April with no damage and a healthy crop. The summer sun took over from there and the old vines responded with abundant growth well into June. Despite the drought conditions, the vines thrived throughout the summer, maturing slowly and steadily. The vines were harvested in two distinct picks, two weeks apart, adding complexity to the finished wine.

NOSE

Aromatically, this wine is off to a gorgeous start. Lemongrass, honeydew, and white peach are firm reminders that this is definitely a Napa Valley wine. A quick swirl reveals cut kiwi, in addition to lime zest and chervil, which lends a subtle but beautiful herbal note.

PALATE

There's an immediate sense of tension and energy on the palate that is slowly superseded by chalky minerality and layers of stone fruit. Some air in the glass uncovers kiwi yet again, but this time with ripe cantaloupe, toasted bread, pineapple following behind.

FINISH

The acidity sets the stage for the finish. It's a stunning contrast to the wine's flinty texture but complements the parade of ripe fruit. The true, varietal character of Sauvignon Blanc is most evident here in the form of lemon curd, fresh cut grass, and grapefruit rind.

Technical Information

HARVEST DATES

August 25 and September 7

ALCOHOL

13.8%

BLEND

77% Sauvignon Blanc
20% Semillon
3% Sauvignon Gris

BARREL AGING

6 months in French oak and acacia

BOTTLING DATE

March 2023

WINEMAKER

Matt Crafton