



CHATEAU MONTELENA WINERY
ESTABLISHED 1882

2004 Montelena Estate Cabernet Sauvignon

Notes from the Winemaker, Bo Barrett, January 2008

INTRODUCTION

The heat dominated 2004 vintage was downright challenging, but there was nothing in it that the Montelena winegrowing team hadn't seen before. I had worked all the droughty vintages since 1976, and vineyard manager Dave Vella since 1984. Over these years we've introduced new tools such as the state of the art satellite and internet weather forecasting; sorting tables and gentler de-stemming equipment and night harvesting. We were ready.

VINTAGE WEATHER

A mild and dry spring produced an extended bloom and considerable shatter resulting in a small fruit set. In August, temperatures began trending upward, and by harvest time it had evolved into a severe and prolonged offshore flow with very high heat, strong drying winds and exceptionally low humidity.

NOSE

The Montelena earthy-berry aroma is very concentrated, showing lovely, classic Cabernet, warm earth and sun baked cassis with licorice and spice.

PALATE

On the palate, there is integration of strong, deep, concentrated fruit in a perfect balance.

FINISH

Super fine tannin grips the palate with ripe, rounds flavors that dance right on the seam between classic Bordeaux and California styles.

Technical Information

HARVEST DATES

September 4–27

ALCOHOL

14.1%

BLEND

98% Cabernet Sauvignon
2% Cabernet Franc

BARREL AGING

23 months, 100% French oak,
30% new

BOTTLING DATE

December 2006

RELEASE DATE

March 2008

WINEMAKER

Bo Barrett