



CHATEAU MONTELENA  
ESTABLISHED 1882

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## 2009 Montelena Estate Cabernet Sauvignon

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### Notes from the Winemaker, Cameron Parry

#### INTRODUCTION

One of the historical attributes of the Montelena Estate Cabernet has always been its age-ability and longevity. Often though, this meant that the wine needed to be cellared before it showed its true beauty. Here at Montelena we're all about the pursuit of excellence, and have been working to expand that window of drinkability through careful changes in how we farm, pick, and ferment the grapes from this magnificent property. By focusing on precision viticulture techniques, small fermentation lots, and early integration of barrels matched to the unique characteristics of each lot, we have been able to make the wine more approachable at a younger age, while retaining the core elements to ensure a long cellar life. The only problem is that you may need more of it.

#### VINTAGE WEATHER

Starting out with fairly typical spring weather, the growing season in 2009 was defined by the cool summer, with no major heat waves all season. Any warmer weather was immediately followed by a long, cool period. The effect was slow and steady ripening with long hang time and a later than average start to the harvest. The heat eventually showed up in September, just in time to kick that final ripening stage into gear.

#### NOSE

One look at the dense crimson ruby color and you know that this is a big wine. The nose opens with big black cherry, currants, and plum spice cake notes. Underpinning all that fruit are layers of smoke, anise, and very subtle oak tones.

#### PALATE

The palate entry is soft and round, but builds quickly with loads of fine velvety tannin, huge black cherry, and red fruits that persist through to a rich finish layered with spice and hints dried fruit.

#### FINISH

A firm core of acid and barrel spice integrate beautifully across all layers, enhancing the structure and balance of this massive but approachable wine.

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### Technical Information

#### HARVEST DATES

September 16 – October 27

#### ALCOHOL

13.8%

#### BLEND

98% Cabernet Sauvignon  
2% Cabernet Franc

#### BARREL AGING

22 months, 100% French,  
34% new

#### BOTTLING DATE

December 2011

#### RELEASE DATE

Spring 2013

#### WINEMAKER

Cameron Parry