CHATEAU MONTELENA

ESTATE CABERNET SAUVIGNON

CALISTOGA, 2022

Winemaker's Notes

VINTAGE WEATHER

The 2022 Estate Cabernet Sauvignon is seemingly built for concentration and opulence. But the 2022 vintage wasn't expected to be so modern and supple. While the growing season progressed and developed with classic, Napa Valley characteristics, the last week of August flipped the script. In yet another example of the need for humility, flexibility and curiosity in life, the warm weather immediately preceding harvest put its statement on 2022 and defined the wines. Our winemaking mindset quickly adapted from nuance to power, and from subtlety to decadence. The wine here is delicious in every sense of the word, but completely different from what the first 95% of the growing season had indicated. These rare vintages – similar to 2004 – are to be enjoyed and shared.

TASTING NOTES

The intensity of perfume on the nose is sensational as dried flowers, cedar and black cherries emerge alongside a familiar sense of warmth that's revealed as plum sauce or hoisin. On the palate, dark fruit, cocoa and mocha push to the forefront, just ahead of the soft, silky tannins that are both mouthcoating and mouthwatering. As they begin to recede, the wine takes a decidedly savory turn, first as ginger and kola, and then leaning toward forest floor and earth. The acid is decidedly in a support role and lingers around the edge of the palate adding subtle tufts of brightness.

CELLARING

This wine shows best with extended aging. Enjoy now in its youth or cellar for 20 to 30 years.

SERVING

No decant is required, especially upon release. After 10 years of cellaring, a 30 minute decant may be beneficial.

BLEND

94% Cabernet Sauvignon, 4% Cabernet Franc, 2% Petit Verdot

HARVESTED	ALCOHOL	BOTTLED
September 8~22, 2022	14.2%	August 2~7, 2024

AGING	RELEASE DATE
22 Months, 100% French Oak, 45% New	August 2024

WINEMAKER, MATTHEW CRAFTON

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