

CHATEAU MONTELENA

Chateau Montelena's 19th century stone structure stands as a quality icon in Napa Valley, consistently producing some of the finest wines in California.



Estate Cabernet Sauvignon 2009

Napa Valley, California

ESTATE

Chateau Montelena's history is one of the deepest and most storied in the Napa Valley and California. Founded just north of Calistoga in 1882, it was one of the largest wineries in the state. Prohibition put an end to Montelena's winemaking, and the next major era began in 1968, when Jim Barrett purchased the estate. Jim fell in love with this exceptional property, blessed with a complex mix of soils, slopes and biodiversity of wildlife and fauna. He had a dream of creating wine at the level of the great First Growths of Bordeaux, and set about replanting the vineyard, outfitting the winery with modern equipment, and studying the processes necessary for farming and winemaking at the highest quality level.

WINE

Jim Barrett's dream of Chateau Montelena was that this wine, their flagship Cabernet Sauvignon, achieve the balance and complexity of flavors, aromas and textures to be considered among the great examples of Cabernet in the world. Almost since his first vintages in the 1970s, this wine has been a show-stopper that has everything in place, while revealing the majesty and distinctive character of the estate vineyard site that the Barretts led to recognition as its own appellation, Calistoga. Today, the 50-year legacy of excellence in farming, crafting and blending compelling wines and continued innovation is what sets Chateau Montelena Winery apart.

VINEYARD

Soils: The diversity of soils and slopes in the Estate Vineyard directly translates to layers of complexity and depth in the glass. It is comprised of varied terrain, from flat to steep hillsides with sedimentary, alluvial and volcanic soils
Farming: This wine is made from 100% estate fruit, all of which is sustainably farmed and produced in their solar powered winery.

WINEMAKING

Grape Varieties: 98.25% Cabernet Sauvignon, 1.75% Cabernet Franc
Fermentation: Temperature-controlled stainless steel tanks to allow the wines to ferment slowly and evenly.
Aging: 22 months in French oak barrels (34% new)
Alcohol: 13.8% ABV

VINTAGE

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. Whenever it would get warmer, it 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 did eventually show up in September, just in time to kick that final ripening stage into gear.

vinous

"Bright ruby-red. Penetrating aromas of black cherry, dried flowers and brown spices. [...] boasts noteworthy refinement and savory intensity, with fresh, harmonious acidity giving the wine good focus and finesse. Excellent depth here [...] this conveys a thickness of texture and a faintly exotic quality and finishes with very suave tannins. The summer was rather cool but steady, and there was enough warmth in September to ensure ripe tannins without burning off needed acidity, noted Bo Barrett. A fairly elegantly styled Montelena Estate." - S.T. 3/2019

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