

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 2007

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.

VINFYARD

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: 99% Cabernet Sauvignon, 1% Cabernet Franc

Fermentation: Temperature-controlled stainless steel tanks to allow the wines to ferment slowly and evenly.

Aging: 22 months in French oak barrels (28% new)

Alcohol: 14.3% ABV

VINTAGE

When talking about vintages at Montelena, they are often categorized as "hot" or "cool." Then, occasionally there are years like 2007, which, because of ideal conditions, earn the tag of "Goldilocks," because everything was just right. Warm spring conditions led to earlier than normal bud break, while the moderate temperatures in summer and early fall further extended the growing season, resulting in long, slow ripening with fantastic flavor development and near perfect juice chemistries.



"Deep garnet colored, the 2007 Cabernet Sauvignon Estate displays a very slowly evolving nose of crème de cassis, chocolate-covered cherries, vanilla pod and smoked meats with touches of dried Provence herbs, cedar chest and cloves. Medium-bodied, plush, rich and generously fruited in the mouth, it has a wonderfully spicy character and long baking spice and black fruit-laced finish." - L.P.B., 2/2018

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Wine Enthusiast



James Suckling