



Montoya 2018 Monterey Cabernet Sauvignon

APPELLATION

The Monterey American Viticultural Area (AVA) is one of Monterey County's top growing regions, with day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Grapes for Montoya wines were grown on our Monterey vineyards, giving us control over quality from the time the vines are planted until grapes are harvested. Most of the grapes come from the Wiley Ranch Vineyard in Monterey's Arroyo Seco AVA. The warm, sunny conditions in this Arroyo Seco vineyard are noted for producing richly textured Cabernet Sauvignon with ripe, dark fruit flavors.

Grape Sourcing: 100% Monterey

WINEMAKING

We harvest during cool night and early morning hours to preserve the grapes' crispness and aromatics. After harvest, the grapes go through an extended maceration of up to two weeks on the skins during fermentation to gently extract depth of flavor. After a gentle pressing, the wine aged for 16 months in new and seasoned French Oak barrels. Each barrel is raked individually before final blending. To complement the rich structure of the Cabernet Sauvignon, a touch of Merlot was added for ripe, plummy notes, while a splash of Petit Verdot adds dark berry concentration. The wine received a gentle filtration prior to bottling.

Varietal Blend: 90% Cabernet Sauvignon, 7% Merlot, 3% Petit Verdot
Alc. By Vol. 13.7%, TA 6.3%, pH 3.65, RS 2.0 g/L

WINEMAKER'S NOTES

Blackberries and plum aromas carry through on the palate, with notes of warm baking spices and mocha, fine, elegant tannins, and a lingering finish.

Suggested Pairings: Filet Mignon with red wine sauce, Braised Short Ribs, Grilled Portobello Mushrooms

