



MONTOYA

2021 CABERNET SAUVIGNON

HARVEST

Monterey's cool fog and slow ripening season led to an incredibly rich Cabernet Sauvignon 2021 vintage. Pure Cabernet characteristics with immense color and flavors.

VINEYARDS

The Monterey American Viticultural Area (AVA) has day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Most of the grapes for our Montoya Cabernet Sauvignon come from the Wiley Ranch Vineyard, giving us control over quality from the time the vines are planted until grapes are harvested. The warm, sunny conditions in this vineyard are noted for producing richly textured Cabernet Sauvignon.

WINEMAKING

We harvest and destem in the vineyards during cool night hours to preserve the grapes' crispness and aromatics. After harvest, the grapes were cold soaked for 48 hours then began a long warm fermentation. The wine aged for 12 months in lightly seasoned French oak barrels. The wine received a gentle filtration prior to bottling.

TECHNICAL SPECS

Grape Sourcing: 100% Monterey
Varietal Blend: 100% Cabernet
Alc. By Vol. 14.2%, TA 5.0%, pH 3.70



TASTE PROFILE: Aromas of **dark rich plum**, followed by **blackberry pie, spice**, and **blueberry jam**.

PAIRS WELL WITH: **Lamb** skewers, braised **short ribs**, and **mushroom** flatbread