



# MONTOYA

2022 CABERNET SAUVIGNON

## HARVEST

Monterey's growing season for Cabernet Sauvignon was marked by a relatively cool and consistent temperatures that helped maintain balanced acidity and develop complex flavors. The season experienced a few heat spikes, but overall, the conditions allowed for a steady and extended ripening period, resulting in wines with good structure and vibrant fruit characteristics.

## VINEYARDS

The Monterey American Viticultural Area (AVA) has day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Our Wiley Ranch contributed grapes to the 2022 Montoya Cabernet Sauvignon, 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 pressing, wine separated by clonal to begin a long warm fermentation to help extract color and deepen flavor. The wine aged for 15 months in a mix of seasoned and new French oak barrels.

## TECHNICAL SPECS

Grape Sourcing: 100% Monterey  
Varietal Blend: 100% Cabernet  
Alc. By Vol. 14.3%, TA 6.0%, pH 3.80



**TASTE PROFILE:** Aromas of **blackberry**, and **cassis** followed by flavors of **dark cherry**, **plums**, and subtle **cedar** and **vanilla**.

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