



# MONTOYA

2024 CABERNET SAUVIGNON

## HARVEST

The 2024 Monterey Cabernet Sauvignon harvest was defined by a wet winter and cool spring that gave way to significant mid-to-late season heat waves, resulting in smaller berry sizes and exceptionally concentrated fruit. While yields for Monterey red varieties were down, the accelerated ripening period produced bold, structured wines with intense color and dynamic aromatics.

## VINEYARDS

The Monterey American Viticultural Area (AVA) has day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Grapes from our Wiley Ranch make up our 2024 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 16 months in a mix of seasoned and new French oak barrels.

## TECHNICAL SPECS

Grape Sourcing: 100% Monterey  
Varietal Blend: 100% Cabernet  
Alc. By Vol. 14.2%, TA 6.3%, pH 3.78



**TASTE PROFILE:** Aromas of **jammy blackberry** and **black cherry** followed by flavors of **plums**, subtle **sweet cocoa** and **baking spice**.

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