



Chateau Montelena Calistoga Zinfandel

NAPA VALLEY

2015



Alcohol:
14.5%

Harvest Dates:
August 21-September 16

Bottling Date:
April 2017

Release Date:
March 2018



ESTATE

Chateau Montelena's rich history began on a chilly fall morning when Alfred L. Tubbs spaded over and inspected the soil where he thought of planting estate vineyards. He'd heard the Napa Valley was the best place to grow grapes in California. A deal was struck and in January of 1882 the San Francisco entrepreneur owned 254 acres of rugged land just two miles north of Calistoga at the base of Mount Saint Helena. The soils are well drained, stony and loose – perfect for the vine cuttings he would plant.

WINE

Produced from grapes grown on the Montelena Estate vineyard, the Zinfandel is a classically-structured, subtle and refined wine. In honor of Jim Barrett, Montelena was able to procure some bona fide Irish oak barrels from across the pond, just for this wine. In all likelihood, this is the first Irish oak used in California winemaking in over a century. It's distinctive, rustic, and adds character to the hearty, classic Zinfandel. A truly rare bottling.

VINTAGE

The 2015 vintage will be remembered as a warm growing season overall, with an early start to harvest and quite low yields. The effects

of the drought induced vine stress early in the spring and high temperatures persisted throughout the summer. These conditions forged incredible density and ripeness of flavor in the fruit and really let the old vine character show. Typically, these vintages need some time in glass for the flavors and texture of the wine to integrate.

VINEYARD

The vineyard is comprised of varied terrain, from flat to steep hillsides. Extending out from the Napa River is the alluvial soil, the most prevalent type on the property. In the back and outside areas of the vineyard are volcanic soils, formed by ancient lava flows caused by tectonic uplifting. The decades old Zinfandel, planted in craggy volcanic soil, combined with 10 year old vines in cobbly alluvial soil, produces a wine with complex character.

VINIFICATION

The Zinfandel sees a primary ferment in stainless steel and malolactic fermentation in oak. It is then aged in French/Irish/American oak barrels for 16 months, 15% of which are new.

“On the nose, the rich, ripe character of the vintage comes across immediately on the nose with blackberry jam and cocoa along with cinnamon, clove and sandalwood. The brambly, smoky character of the old vine Zinfandel is on display here as notes of tobacco, flint, and bacon fat come along with fresh figs, black walnut, and plum sauce. The finish comes gracefully amidst dusty tannins, dark chocolate, black pepper and crème de menthe.”

– Matt Crafton, Winemaker

VINTUS

EXCLUSIVE U.S. AGENT
WWW.VINTUSWINES.COM