



MONTAGNA

N A P A V A L L E Y

2006 TRE VIGNETI NAPA VALLEY CABERNET SAUVIGNON

Vineyard and Background:

The Montagna Vineyards are located at nearly 1200 feet above Napa's valley floor. The vines were planted in 2001 after several years of prepping the soil which is extremely rocky, well drained and low vigor. The orange –reddish Sobrante soil series is unique to the Pritchard Hill and the surrounding area. There are four blocks within Montagna: La Presa (Pond or Lake), Casadores (The Hunter), Los Curves (The Curves) and the steep hill side Montagna (Mountain). These vineyards produce small quantities of expressive and distinctive wines that are just realizing their full potential in this 2006 vintage. This vintage is a blend of our the three most powerful vineyard blocks: La Presa, Casadores and Montagna thus the name Tre Vigneti or Three Vineyards.

Vinification:

All three vineyards were picked at different dates based on their flavor and tannin maturity and then vinified separately in small stainless steel fermenters. The total maceration time was 15 to 25 days on skins at which point they were pressed, settled and racked to 70% new French Oak and 30% neutral French Oak for malolactic fermentation. After multiple gentle rackings and 23 months it was blended and bottled.

Technical Notes:

Harvest Date(s): October 3, 7 and 19th of 2006
Barrel Program: 70% New French oak (a tight grain selection coopered by Gamba, Demptos and Seguin Moreau).
Blend: 84% Cabernet Sauvignon (3 different vineyards), 12% Cabernet Franc and 4 % Petite Verdot
Wine Chemistry: Alc. v/v: 14.8% pH: 3.80 Total Acidity: 5.0 g/L
Bottled: September 11th 2008
12-packs produced: 890 cases

Tasting Notes:

A deep dark ruby red color nearly opaque offers lifted aromas of sandle-wood, cedar and earth tones followed by aromas of wild blackberry, blackcurrant and violets. The palate is fleshy, vibrant and sweet with fine grained tannin that is broad, full bodied and rich throughout carrying spiced flavors of anise, mace and vanilla while finishing with milk chocolate and candied black currant (Best from 2009 to 2015).