

MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

MONTICELLO | Chardonnay | Estate | 2021

VARIETALS : 100% Chardonnay
APPELLATION : 100% Napa Valley
SUB-APPELLATIONS : 100% Oak Knoll District

ANALYSIS : 14.2 % Alc, 5.3 g/L TA, 3.55 pH
PRODUCTION : 800 Cases

HARVEST : Hand-Picked September 2, 2021.

CRUSHING : Whole Cluster Pressed Directly to Barrels and Stainless Steel Tank.

FERMENTATION : 1/2 Barrel, 1/2 Stainless Steel Tanks.

AGING : Aged 12 Months in Barrels and Stainless Steel Tank.

VINTAGE NOTES : The 2021 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. The season started off with very little rain, leading to the 2nd year of drought conditions in Napa Valley, Harvest began early with white wine grapes picked on July 30th and red wine grapes beginning on August 31. While concerning in the long term, the drought of 2021 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor. Winemakers across the valley are excited about the prospects of the 2021s and it is likely the smaller yields per vine and smaller berry size will result in another amazing vintage from Napa Valley.

WINEMAKING NOTES : Our 2021 Chardonnay was whole cluster pressed directly into barrels and stainless steel tanks. Fermented on wild yeasts, the barrel fermentation is a little warmer and creates full textured mouthfeel. The stainless fermentation is a little cooler, and preserves fresh aromas. Blending these two fermentation techniques together, we find a nice balance in the finished wine.

TASTING NOTES : This wine displays a rich golden tone, with brilliant clarity. I find expressive aromas of golden apple, figs and ripe pear. These aromas integrate nicely with richer aromas of light caramel, truffle, and a nice complement of toasted vanillin oak. On the palate, the wine is rich and full on the attack, encompassed by a full-bodied creamy texture, which leads seamlessly into the lingering finish.

AGING : Drink Now through 2025.
SERVING : Lightly Chilled. 50F.
FOOD : Sesame Chicken, Crab Cakes.
CHEESE : Camembert, Fontina

CASE WT : 38 lbs
CASE DM : 10.5"w, 12"h, 13.5"l
PALLETS : 56 cases (4 x 14)
UPC CODE : 86095 21017

