

Monticello Estate Cabernet Franc

THE FACTS

COUNTRY: USA - CA

REGION: Napa County

APPELLATION: Oak Knoll District

CEPAGE: 100% Cabernet Franc

WINEMAKING: Our 2020 Cabernet Franc was hand-picked, then destemmed and berry sorted on the crush pad. Fermentation lasted 7 days with the wine drained and pressed midway through fermentation. Malolactic fermentation took place in barrels. The wine was aged in French oak barrels for 24 months. 1/3 new

French oak. Since the wine is 100% varietal, there was no blending, but the barrel selection was completed at 18 months aging, 6 months prior to bottling.

ALCOHOL BY VOLUME: 14.2%

AGING: 24 months in Oak: 1/3 New French / 2/3 Neutral

ANNUAL PRODUCTION: 175 cases

THE STORY

Monticello remains dedicated to Jay Corley's original vision and continues to create award-winning, estate-grown wines of singular quality and distinction. Monticello handcrafts its wines in small batches, devoting meticulous care to every step of the winemaking journey to produce fine wines that enrich life.

BIOGRAPHY: My interest and desire for making wine has grown with every vintage, and I took over as Winemaker in 2000. I continue to be entranced and fascinated by winemaking and wine itself. I always will be.

My role at MONTICELLO has continued to expand naturally over the years to overseeing the Vineyards and Winegrowing, Domestic and Export Wholesale Sales, and the management of the estate.

THE SELLING POINTS

SUSTAINABILITY: Green Practicing

