



---

---

CHATEAU MONTELENA WINERY

---

---

## 2009 LATE HARVEST SAUVIGNON BLANC

Harvested almost a full month after we completed picking for the dry wine, our late harvest Sauvignon Blanc is handled very respectfully in the cellar as we strive to hold onto all the nuances and complexity of this rarely-produced wine. Once the fruit is received and sorted, it undergoes a long, gentle pressing in our hydraulic basket press and is followed by a cool, slow fermentation. Finally, this wine is aged for 20 months in new French oak and stainless steel barrels.

Deep gold in color, with just a faint hint of caramel, this wine shows rich aromas of apricot, honeysuckle, Charentais melon, hazelnut, and brown sugar along with vanilla and clove notes. On the palate it is clean, pure, and precise with a crisp core of acid and fantastic weight throughout. Complex and juicy, it shows layers of apricot, honey, lemon reduction, and membrillo, all complemented by hints of clove and allspice on the finish.

Cameron Parry, Winemaker

Harvest Dates	October 7
Brix at Harvest	33°
Bottling Date	July 2011