



STRALA

VINEYARDS

2021 MONTAGNA CABERNET SAUVIGNON

- VINEYARD:** Single vineyard, sourced from two distinct blocks on a mountain site
- HARVEST:** Early October, capturing peak ripeness and concentration
- VINIFICATION:** Fermentation in stainless steel tanks with native yeasts. 24-28 days on skins for intense extraction and depth. Malolactic fermentation in barrels for a seamless, rounded texture. Barreled down immediately post-pressing.
- AGING & BOTTLING:** 22 months in French oak barrels, 80 new, from classic Bordeaux coopers Taransaud, Sylvain, and Demptos. Racked 2-3 times during aging to integrate flavors and enhance clarity. Bottled unfinned and unfiltered to retain full character
- PROFILES:**
- **Aromas:** Deep, expressive nose of dark cherry, ripe plums, and subtle French oak spices
 - **Palate:** Bold and textural, with layered tannins providing structure and complexity
 - **Finish:** Long and luxurious, with concentrated mountain fruit and refined oak influence

STYLE: This is a powerful, age-worthy Cabernet Sauvignon from a high-elevation site, showcasing intense dark fruit, mountain structure, and a polished oak profile. Ideal for both early enjoyment and extended cellaring to develop further complexity.

GRAPEGROWER:

Jason Ray

Napa Select Vineyard Services, Napa Valley

