



Jeff Yamamoto
Artisan Winemaker

Monthaven Winery, 2009 Central Coast Cabernet Sauvignon

With almost 30 years of experience working exclusively at wineries in California's Central Coast, artisan winemaker, Jeff Yamamoto, knows a thing or two about the area's dozens of microclimates. Starting in quality control roles, moving into the cellar, then onto general management responsibilities, Jeff's hands-on experience in every step of the winemaking process has created a stickler for the details. Creating Monthaven at California's 'largest small-lot winery' allows Jeff to keep grapes from different microclimates and vineyard blocks separate. He then uses his decade of cellar management experience to customize his barreling approach to each blend. Based on their individual characteristics, specific lots are selected for barrel fermentation or barrel aging to maximize the distinctiveness of each blend. Jeff largely prefers American oak for Monthaven wines to assure that the fruit flavors shine through, accented by balanced oak notes and agreeable tannins. The winemaking techniques applied to Monthaven wines are usually reserved for wines over \$20 bottle. "My goal with these wines is to balance the fruit, acid and oak components in a way that allowed the fruit to shine in the best possible light, reflecting the Central Coast expression of each varietal's nature."

Winemakers Notes:

"Monthaven Cabernet Sauvignon is crafted from select vineyards throughout California's diverse Central Coast, with a focus on fruit from Paso Robles and Monterey. The heat of Paso Robles delivers ripe fruit with depth, which is then balanced by the cooler-climate Monterey grapes that deliver a unique complexity to the wine. Monthaven fruit is fermented colder than average - with a long, cold soak at 50°, starting fermentation at 65° and ending before the wine hits 75° - to create a juicy wine with well-managed tannins. This full-bodied garnet wine exhibits aromas of dark cherry and mocha and dark fruit flavors. Given that the majority of the wine is aged in barrels for at least six months, the wine finishes in a characteristically Cabernet style, with firm but still accessible tannins and a long, lingering finish."

Monthaven Winery Cabernet Sauvignon 2009 Technical Data:

Appellation:	Central Coast
Production:	20,000 cases
Blend:	77% Cabernet Sauvignon, 17% Merlot and 6% Grenache
pH:	3.59
Titrateable Acidity:	0.61 g/100mL
Aging:	70% barrel aged for at least 6 months
Alcohol:	13.5%
Release Date:	May 2011
Suggested Retail:	\$23.99 for 3L Octavin

Octavin Home Wine Bar: Artisan Wines a Glass at a Time
www.OctavinHomeWineBar.com