

## 1992 CORLEY RESERVE CHARDONNAY

<b>Blend:</b>	100% Estate Grown Chardonnay
<b>Vineyard:</b>	Corley Family Vineyards
<b>Appellation:</b>	Napa Valley/Oak Knoll Region
<b>Alcohol:</b>	13.9%
<b>pH:</b>	3.45
<b>Total Acid:</b>	.64
<b>Aging:</b>	10 months in a combination of Allier/Voges French Oak
<b>Production:</b>	492 cases

The grape harvest of 1992 was notable for its short duration. A warm and dry summer weather pattern lasting for several months resulted in a late-August start to crush. The last grapes picked were delivered in the first days of October. In between was a month of intense activity aimed at harvesting and processing the fruit to maximize its potential for fine wines. We are pleased with the results as evidenced by this bottling.

Our 1992 Corley Reserve Chardonnay was produced from grapes grown in one of Napa Valley's best Chardonnay areas - Oak Knoll. These front blocks of the Estate have a shallow soil profile and the oldest and lowest producing vines. The grapes from this area were harvested during the second week of September. We encouraged a portion of the blend, 40% to go through malolactic fermentation. The entire crop was barrel fermented in French Oak and aged on the lees for 10 months.

This Corley Reserve Chardonnay is ripe and juicy with layers of creamy vanilla, pear, spice and honey notes that stay with you on a long, full finish. This wine is beautifully balanced and ready to drink now.

