

1992 ESTATE CHARDONNAY CORLEY FAMILY VINEYARDS

Blend:	100% Estate Chardonnay
Appellation:	Napa Valley
Alcohol:	13.5%
pH:	3.38
Total Acid:	.66
Fermentation:	100% in 60-gallon French Oak barrels
Malolactic Fermentation:	30%
Barrel Aging:	On the lees for 12 months; the barrels are stirred monthly
Barrels:	Cooper: Radoux Wood Source: Vosges and Allier forests New 20% Toast: Medium

Production Extremely Limited

The grape harvest of 1992 was notable for its short duration. A warm and dry summer weather pattern lasted for several months and our Chardonnay grapes were handpicked from September 9 - 17th.

Our 1992 Estate Chardonnay was produced from grapes that came from our Estate Vineyards along Big Ranch Road in the Oak Knoll region of Napa Valley. This area is noted for relatively low daytime temperatures and foggy mornings during the growing season until 11 a.m.-12 noon. Selective shoot and cluster thinning helped to manage vineyard yields and combined with leaf pulling, helped the grapes to mature and develop full, varietal flavors.

The final blend shows full fruity flavors with touches of apple, pear, lemon and butterscotch on the finish, plus a nice concentrated core of vanilla and oak. This well-balanced wine is ready to be enjoyed now.

