

1995 CORLEY RESERVE
“WILD YEAST” CHARDONNAY

Blend:	100% Chardonnay
Vineyard Blocks:	Knollwood and Block IV
Appellation:	Oak Knoll/Napa Valley
Harvest Dates:	October 6, 1995
Alcohol:	14.1%
pH:	3.33
Total Acid:	0.62
Aging:	9 months “Sur Lie” in 40% new Allier French Oak
Malolactic:	35%
Production:	227 cases

Production is Extremely Limited

WINEMAKER NOTES

1995 was a memorable year in the Napa Valley, most notably for the weather. Two floods, late rains, hail, cool spring weather, and then a mid-summer heat spell kept us on our toes. The cool and damp spring delayed the flowering of the grape clusters for several weeks. This consequently delayed their harvest dates well past normal. We finally started crushing in late September and finished in two weeks. While these conditions kept us busy in the vineyards with crop thinning and leaf pulling to maximize fruit quality the results were worth all the efforts.

This is our second release of a Chardonnay that was fermented with its “native” yeast. This process allows the yeasts that occur naturally on the grapes to effect the primary fermentation. The resulting wine displays a richly scented combination of honey, cloves and cinnamon. Balance is the keynote as the flavors, mouth-feel, and finish are all very harmonious.



Winemaker