

MONTICELLO

WINEMAKER'S JOURNAL

Cabernet Franc
Estate Grown
Vintage 2016

Chris Corley, Winemaker

VARIETALS : 100% Cabernet Franc
VINEYARDS : 100% Monticello Vineyard
APPELLATION : 100% Napa Valley
SUB-APPELLATIONS : 100% Oak Knoll District

ANALYSIS : 14.4 % Alc, 5.8 g/L TA, 3.82 pH
PRODUCTION : 11 Barrels / 275 Cases

HARVEST : Hand-Picked September 24, 2016.

CRUSHING : Destemmed and Hand-Sorted Prior to Gentle Crushing to Tanks & Small Bins.

FERMENTATION : Bin Fermented, 10 Days Skin Contact Prior to Draining & Pressing.

AGING : Aged 24 Months In Oak Barrels. 1/3 New French, 2/3 Neutral.

VINTAGE NOTES : The 2016 vintage represents another year of phenomenal quality wines from our vineyards and across Napa Valley. The near-perfect 2016 growing season started early, saw ideal weather conditions throughout and wrapped up as the valley's first significant fall rainstorm arrived on October 14. All of our fruit was picked prior to this rain. Thanks to a relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness. The wines from 2016 are displaying ripe fruit, great structure and balance.

WINEMAKING NOTES : Our 2016 Cabernet Franc was hand-picked, then destemmed and berry-sorted on the crush pad. Fermentation lasted 10 days with the wine drained and pressed at dryness. Malolactic fermentation took place in barrels. The wine was aged in French oak barrels for 24 months. 1/3 new French oak. Since the wine is 100% varietal, there was no blending, but the barrel selection was completed at 18 months aging, 6 months prior to bottling.

TASTING NOTES : This is a dark, powerful wine, extracted from slowly and fully ripened fruit. On the nose the wine offers copious dark berry fruit, with nicely integrated, lightly toasted oak aromas, and hints of vanilla. In the background there are hints of pepper and spice, which elevate and balance the aromas of this wine. On the palate, the wine is big and well-extracted. It bursts on to the palate with a deeply layered texture and medium grain tannins that, followed by a lush midpalate on long lingering finish.

AGING : Drink Now through 2039.

SERVING : Decant 30 Minutes Prior.

FOOD : Meatballs & Tomato Sauce, Lamb Gyro

CHEESE : Feta, Fontina

CASE WT : 38 lbs

CASE DM : 10.5"w, 12"h, 13.5"l

PALLETS : 56 cases (4 x 14)

UPC CODE : 0 86095 16037 9

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS