

# MONTICELLO VINEYARDS

## PRODUCTION TASTING NOTES & TECHNICAL SHEET

### MONTICELLO VINEYARDS CHARDONNAY 'ESTATE GROWN' 2016

#### VARIETAL COMPOSITION

100 % Chardonnay. Oak Knoll District of Napa Valley.

#### VINEYARD COMPOSITION

100 % : Monticello Home Ranch Vineyard  
60% Block 6 : Dijon Clones : 95, 96, 76  
40% Block 1 : Heirloom Clone, Clone 96

Pleasanton and Yolo Series Loam Soils

#### ANALYSIS

14.2 % Alcohol  
0.54 g/100mL TA  
3.78 pH

#### WINEMAKING

60% Tank Fermented. 40% Barrel Fermented  
40% New French Oak  
40% Malolactic Fermentation  
5 Individual Lots at Fermentation, 4 Yeast Strains

#### WINEMAKING NOTES

Our 2015 Chardonnay was harvested in 5 separate lots over 18 days from our Home Ranch estate vineyard. The fruit was hand-picked and cluster sorted prior to being whole cluster pressed. 2016 was a very consistent growing season, and wonderful for our earlier ripening varieties. We harvested at ripeness, with brix ranging from 22.8 to 24.0. The majority of the juice was fermented in stainless steel tank, with the balance being fermented in small French oak barrels. We enjoy combining the two winemaking styles with our Chardonnay, as we find the characteristics of each fermentation complement each other very nicely. We utilized 4 different yeast strains in fermenting the individual lots to add deeper complexity to the finished blend. The tank fermentations tend to run cooler, resulting in a brighter style of Chardonnay. The barrel lots ferment a little warmer, and with the oak contact and increased surface contact with the yeast, tend to have a fuller expression on the palate.

#### TASTING NOTES

This wine displays a rich golden tone, with brilliant clarity. I find expressive aromas of golden apple, figs and ripe pear. These aromas integrate nicely with richer aromas of light caramel, truffle, and a nice complement of toasted vanillin oak. There is an earthy tone that I find very appealing. On the palate, the wine is rich and full on the attack, encompassed by a full-bodied creamy texture, which leads seamlessly into the lingering finish.

This wine will benefit from being served slightly chilled, and will age gracefully for 3-4 years.

Drink Now through 2022.