

# MONTICELLO

WINEMAKER'S JOURNAL

Chris Corley, Winemaker

MONTICELLO Pinot Noir 'Estate Grown'. Vintage 2016.

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

ANALYSIS : 14.2 % Alc, 6.1 g/L TA, 3.83 pH  
PRODUCTION : 38 Barrels / 900 Cases

HARVEST : Hand-Picked September 1, 2016.

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

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

AGING : Aged 14 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 Pinot Noir 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 14 months. 1/3 new French oak. Since the wine is 100% varietal, there was no blending, but the barrel selection was completed at 10 months aging, 6 months prior to bottling.

TASTING NOTES : I find this to be an elegant example of the diversity of our Monticello Vineyard in Oak Knoll District. The aromas are subtle but dynamic, offering strawberry, cola, cinnamon and hints of vanilla on the nose. On the palate, the wine is very well balanced, displaying a soft, velvety texture with a vibrant beam of acidity which provides a wonderful structure for such an elegantly framed wine. I find the wine is a little darker on the palate than on the nose, offering flavors of raspberry, black cherry, and cola leading into a long, smooth finish.

AGING : Drink Now through 2024.  
SERVING : Decant 30 Minutes Prior.  
FOOD : Grilled Salmon, Roasted Turkey  
CHEESE : Smoked Gouda, Manchego

CASE WT : 38 lbs  
CASE DM : 10.5"w, 12"h, 13.5"l  
PALLET : 56 cases (4 x 14)  
UPC CODE : 0 86095 16047 8  
CODE : PN167E

