

# MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

MONTICELLO | Cabernet Sauvignon | Corley Reserve | 2017

VARIETALS : 92% Cabernet Sauvignon, 4% Cabernet Franc, 4% Merlot  
VINEYARDS : 46% State Lane, 36% Monticello, 10% Yewell, 4% Knollwood, 4% Tietjen  
APPELLATION : 100% Napa Valley  
SUB-APPELLATIONS : 46% Yountville, 40% Oak Knoll District, 10% St. Helena, 4% Rutherford  
ANALYSIS : 14.5 % Alc, 5.6 g/L TA, 3.77 pH  
PRODUCTION : 24 Barrels / 600 Cases

HARVEST : Five Separate Vineyards Hand-Picked September 22 through October 8, 2017.  
CRUSHING : Destemmed and Hand-Sorted Prior to Gentle Crushing to Tanks & Small Bins.  
FERMENTATION : Tank Bin Fermented, 12 Days Skin Contact Prior to Draining & Pressing.  
AGING : Aged 28 Months In Oak Barrels. 1/2 New French, 1/2 Neutral.

VINTAGE NOTES : The 2017 vintage represents another year of phenomenal quality wines from our vineyards and across Napa Valley. The near-perfect 2017 growing season started a little later than typical, saw ideal weather conditions through a mild and moderate summer. The steady and moderate growing season allowed the fruit to develop slowly and steadily, with lower sugar accumulation at ripeness and maintain nice acidity. The wines from 2017 are displaying ripe fruit, great structure and balance.

WINEMAKING NOTES : All individual blocks were hand-picked and fermented separately. The fruit was destemmed and berry-sorted on the crush pad. Fermentations lasted an average of 14 days with the wine drained and pressed at dryness. The wine was aged in French oak barrels for 26 months. 1/2 new French oak. The wine was raked every 6 months, barrel selection and blending took place at 18 months aging, 8 months prior to bottling.

TASTING NOTES : This is a deeply extracted, rich and robust wine. I find this wine bursting with black cherry and blackberry aromas, with hints of cocoa and coffee. On the palate the wine has an immediate presence, as the attack and midpalate are robust. The dark berry aromas follow through with consistency on to the palate. The tannins are big, but round and well-resolved and quickly round out what is a long, lingering finish. This wine will age gracefully for 20+ years.

AGING :	Drink Now through 2037.	CASE WGT :	48 lbs
SERVING :	Decant 30 Minutes Prior.	CASE DIM :	11"w, 12.5"h, 14"l
FOOD :	Ribeye, Braised Lamb Shanks	PALLETS :	44 cases (4 x 11)
CHEESE :	Gruyere, Robust Cheddars	UPC CODE :	86095 17087

