

MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

MONTICELLO | Red Wine | Corley 'Proprietary' Blend | 2017

VARIETALS : 40% Cabernet Sauvignon, 31% Cabernet Franc, 29% Merlot
VINEYARDS : 72% Vineyard 4242, 28% Knollwood
APPELLATION : 100% Napa Valley
SUB-APPELLATIONS : 88% Oak Knoll District. 12% St. Helena

ANALYSIS : 14.6 % Alc, 5.3 g/L TA, 3.67 pH
PRODUCTION : 38 Barrels / 900 Cases

HARVEST : Five Separate Lots Hand-Picked September 6 through October 5, 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 24 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 wine displays expressive aromas of dark black and blue berries, cassis, mocha and hints of sweet toasted vanilla oak and spice tones. On the palate the wine is richly textured, wonderfully balanced from front to back with dark ripe flavors, full body, and robust tannins. The full finish goes on and on. Drink through 2037.

AGING : Drink Now through 2037.

SERVING : Decant 30 Minutes Prior.

FOOD : Ribeye, Braised Lamb Shanks

CHEESE : Gruyere, Robust Cheddars

CASE WGT : 48 lbs

CASE DIM : 11"w, 12.5"h, 14"l

PALLETS : 44 cases (4 x 11)

UPC CODE : 86095 17097

