

MONTICELLO

WINEMAKER'S JOURNAL

Chardonnay
Estate Grown
Vintage 2017

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

ANALYSIS : 14.2 % Alc, 6.6 g/L TA, 3.52 pH
PRODUCTION : 42 Barrels / 1000 Cases

HARVEST : Multiple Vineyards and Blocks Hand-Picked August 30, 2017 through September, 2017.
CRUSHING : 50% of Lots Whole Cluster Pressed. 50% of Lots Crushed With Skin Soaking.
FERMENTATION : 50% Barrel Fermented. 50% Stainless Tank Fermented.
BARREL AGING : Aged 12 Months In Oak Barrels.
FINISHED WINE : 1/3 New French Oak, 2/3 Neutral Oak or Stainless.

WINEMAKING NOTES : Our 2017 Chardonnay was harvested in 4 separate lots over 8 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. Half 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.

AGING : Drink Now through 2025.
SERVING : Decant 30 Minutes Prior.
FOOD : Sesame Chicken, Crab Cakes.
CHEESE : Camembert, 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 17017 0

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS