MONTICELLO

WINEMAKER'S JOURNAL

Merlot Estate Grown Vintage 2017

VARIETALS :

VINEYARDS :

APPELLATION :

Chris Corley, Winemaker

88% Merlot, 8% Cabernet Franc, 4% Cabernet Sauvignon 92% Knollwood Vineyard, 8% Monticello Vineyard 100% Napa Valley SUB-APPELLATIONS : 100% Oak Knoll District

ANALYSIS : 14.4 % Alc, 6.8 g/L TA, 3.64 pH **PRODUCTION**: 38 Barrels / 900 Cases

HARVEST : Hand-Picked September 27-29, 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. 1/3 New French, 2/3 Neutral.

VINTAGE NOTES : The year began with abundant rainfall, followed by a mild Spring. We had an extended period of flowering which resulted in great fruit set, with little shatter. A Labor Day weekend heatwave kicked harvest into high gear, then cool weather followed promoting full ripeness at lower sugar levels. With our 2017 wines, we're finding great complexity of rich texture, deep structure, and finesse.

WINEMAKING NOTES : Our 2017 Merlot was hand-picked, then destemmed and berry-sorted on the crush pad. Fermentation lasted 12 days with the wine drained and pressed at dryness. Malolactic fermentation took place in barrels. The wine was aged in French oak barrels for 24 months. 1/3 new French oak. Blending was 18 months aging, 6 months prior to bottling.

TASTING NOTES : I find bright red berry aromas, cherry and raspberry, dried floral tones intertwined with hints of mocha, vanilla and cola. On the palate, I find the wine both relaxed and invigorating. There is a wonderful round midpalate that is well-balanced on a beam of acidity. The framework of gentle tannins leads this wine into a lingering finish that is both full, yet bright, and I anticipate this elegant wine will age gracefully.

Drink Now through 2031. AGING : Decant 30 Minutes Prior. SERVING : Lamb, Roast Pork, Pork Loin FOOD : Gorgonzola, Brie CHEESE :

CASE WT: 38 lbs CASE DM: 10.5"w, 12"h, 13.5"l PALLETS : $56 \text{ cases } (4 \times 14)$ UPC CODE: 86095 17057

