

# CORLEY

## WINEMAKER'S JOURNAL

Chris Corley, Winemaker

### Cabernet Sauvignon | Yewell Vineyard | St. Helena | Vintage 2017

VARIETALS : 100% Cabernet Sauvignon  
VINEYARDS : 100% Yewell Vineyard  
APPELLATION : 100% Napa Valley  
SUB-APPELLATIONS : 100% St. Helena

ANALYSIS : 14.6 % Alc, 5.8 g/L TA, 3.78 pH  
PRODUCTION : 6 Barrels / 140 Cases

HARVEST : Hand-Picked September 28, 2017.  
CRUSHING : Destemmed and Hand-Sorted Prior to Gentle Crushing to Tanks & Small Bins.  
FERMENTATION : Bin Fermented, 12 Days Skin Contact Prior to Draining & Pressing.  
AGING : Aged 26 Months In Oak Barrels. 1/2 New French, 1/2 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 Cabernet Sauvignon 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 26 months. 1/2 new French oak. The primary barrel selection was assembled at 12 months, with secondary blending at 18 months, and final blend-strokes being done at 26 months, just prior to bottling.

TASTING NOTES : I find vibrant midnight aromas of blackberry, cassis, hints of anise with undercurrents of toasted oak and vanilla. On the palate, the wine is rich in contrasts of robust ripe fruit and vibrant acidity. The midpalate is full, framed by modest tannins, and a richness that lingers through to the finish.

AGING : Drink Now through 2037.  
SERVING : Decant 30 Minutes Prior.  
FOOD : New York Strip, Lamb  
CHEESE : Cheddars, Gouda

CASE WT : 48 lbs  
CASE DM : 11"w, 12.5"h, 14"l  
PALLET : 44 cases (4 x 11)  
UPC CODE : 0 86095 17197 9

