

MONTICELLO

WINEMAKER'S JOURNAL

Chris Corley, Winemaker

CABERNET FRANC | ESTATE GROWN | VINTAGE 2017

VARIETALS : 100% Cabernet Franc ANALYSIS : 14.4 % Alc, 6.2 g/L TA, 3.50 pH
VINEYARDS : 100% Monticello Vineyard PRODUCTION : 14 Barrels / 336 Cases
APPELLATION : 100% Napa Valley HARVEST : Hand-Picked September 22, 2017.
SUB-APPELLATIONS : 100% Oak Knoll District

CRUSHING : Destemmed and Hand-Sorted Prior to Gentle Crushing to Tanks & Small Bins.

FERMENTATION : Bin Fermented, 10 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 Cabernet Franc was hand-picked, then destemmed and berry-sorted on the crush pad. Fermentation lasted 10 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. Since the wine is 100% varietal, there was no blending, but the barrel selection was completed at 18 months aging, 6 months prior to bottling.

TASTING NOTES : This is a dark, powerful wine, extracted from slowly and fully ripened fruit. On the nose the wine offers copious dark berry fruit, with nicely integrated, lightly toasted oak aromas, and hints of vanilla. In the background there are hints of pepper and spice, which elevate and balance the aromas of this wine. On the palate, the wine is big and well-extracted. It bursts on to the palate with a deeply layered texture and medium grain tannins that, followed by a lush midpalate on long lingering finish.

AGING : Drink Now through 2035.
SERVING : Decant 30 Minutes Prior.
FOOD : Meatballs & Tomato Sauce, Lamb Gyro
CHEESE : Feta, Fontina

CASE WT : 38 lbs
CASE DM : 10.5"w, 12"h, 13.5"l
PALLET : 56 cases (4 x 14)
UPC CODE : 0 86095 17037 8
SKU CODE : CF177E

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS

