

MONTICELLO

WINEMAKER'S JOURNAL

Cabernet Sauvignon
Jefferson Cuvee
Vintage 2017

VARIETALS : 76% Cabernet Sauvignon, 24% Merlot
VINEYARDS : 48% Monticello Vineyard, 46% Knollwood Vineyard, 6% State Lane Vineyard
APPELLATION : 100% Napa Valley
SUB-APPELLATIONS : 94% Oak Knoll District, 6% Yountville

ANALYSIS : 14.6 % Alc, 5.6 g/L TA, 3.78 pH
PRODUCTION : 96 Barrels / 2300 Cases

HARVEST : Multiple Vineyards and Blocks Hand-Picked September 12, 2017 through October 6, 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 22 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 Sauvignon lots were hand-picked then destemmed and berry-sorted on the crush pad. We picked and fermented all of the blocks separately, so we can pick each block during its ideal window. 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 22 months. 1/3 new French oak. The primary blend was assembled at 12 months, with secondary blending at 18 months, and final blend-strokes being done at 22 months, just prior to bottling.

TASTING NOTES : I find dark, luscious aromas of boysenberry, blackberry, anise with undercurrents of lightly toasted oak and hints of vanilla. The lighter tones from the barrels are a nice balance to the dark tones of the wine. The wine has a nice spiciness on the palate that lingers through to the finish. On the palate the wine is rich in texture, with a full-bodied midpalate, moderate tannins which frame the wine very nicely, and a lingering finish.

AGING : Drink Now through 2037.
SERVING : Decant 30 Minutes Prior.
FOOD : Grilled Beef, Herbed Lamb
CHEESE : Slightly Firm, Soft-Ripened, Earthy Notes

CASE WT : 38 lbs
CASE DM : 10.5"w, 12"h, 13.5"l
PALLET : 56 cases (4 x 14)
UPC CODE : 0 86095 17077 4

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS