

MONTICELLO

WINEMAKER'S JOURNAL

Chris Corley, Winemaker

MONTICELLO Pinot Noir 'Estate Grown'. Vintage 2017.

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

ANALYSIS : 14.2 % Alc, 6.1 g/L TA, 3.83 pH
PRODUCTION : 38 Barrels / 900 Cases

HARVEST : Hand-Picked September 1, 2017.

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

FERMENTATION : Open Top & Bin Fermented, 10 Days Skin Contact Prior to Draining & Pressing.

AGING : Aged 14 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 Pinot Noir 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 14 months. 1/3 new French oak. Since the wine is 100% varietal, there was no blending, but the barrel selection was completed at 10 months aging, 6 months prior to bottling.

TASTING NOTES : I find this to be an elegant example of the diversity of our Monticello Vineyard in Oak Knoll District. The aromas are subtle but dynamic, offering strawberry, cola, cinnamon and hints of vanilla on the nose. On the palate, the wine is very well balanced, displaying a soft, velvety texture with a vibrant beam of acidity which provides a wonderful structure for such an elegantly framed wine. I find the wine is a little darker on the palate than on the nose, offering flavors of raspberry, black cherry, and cola leading into a long, smooth finish.

AGING : Drink Now through 2024.
SERVING : Decant 30 Minutes Prior.
FOOD : Grilled Salmon, Roasted Turkey
CHEESE : Smoked Gouda, Manchego

CASE WT : 38 lbs
CASE DM : 10.5"w, 12"h, 13.5"l
PALLET : 56 cases (4 x 14)
UPC CODE : 86095 17047
CODE : PN177E

