

MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

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, 3.50 pH
PRODUCTION : 32 Barrels / 800 Cases

HARVEST : Five Separate Lots Hand-Picked September 4-6, 2018.

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 2018 vintage represents another year of phenomenal quality wines from our vineyards and across Napa Valley. The near-perfect 2018 growing season started a little later than typical, saw ideal weather conditions through a mild and moderate summer. The steady and moderate growing season allowed the fruit to develop slowly and steadily, with lower sugar accumulation at ripeness and maintain nice acidity. The wines from 2018 are displaying ripe fruit, great structure and balance.

WINEMAKING NOTES : Our 2018 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 2026.
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
PALLETS : 56 cases (4 x 14)
UPC CODE : 86095 18047
CODE : PN187E

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS