

MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

Merlot
Estate Grown
Vintage 2018

Chris Corley, Winemaker

VARIETALS : 92% Merlot, 8% Cabernet Franc
VINEYARDS : 92% Knollwood Vineyard, 8% Monticello Vineyard
APPELLATION : 100% Napa Valley
SUB-APPELLATIONS : 100% Oak Knoll District

ANALYSIS : 14.3 % Alc, 5.6 g/L TA, 3.82 pH
PRODUCTION : 38 Barrels / 900 Cases

HARVEST : Five Separate Lots Hand-Picked September 26 through October 30, 2018.
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 24 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 Merlot 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 24 months. 1/3 new French oak. Blending was 18 months aging, 6 months prior to bottling.

TASTING NOTES : I find bright red berry aromas, cherry and raspberry, dried floral tones intertwined with hints of mocha, vanilla and cola. On the palate, I find the wine both relaxed and invigorating. There is a wonderful round midpalate that is well-balanced on a beam of acidity. The framework of gentle tannins leads this wine into a lingering finish that is both full, yet bright, and I anticipate this elegant wine will age gracefully.

AGING : Drink Now through 2032.
SERVING : Decant 30 Minutes Prior.
FOOD : Lamb, Roast Pork, Pork Loin
CHEESE : Gorgonzola, Brie

CASE WT : 38 lbs
CASE DM : 10.5"w, 12"h, 13.5"l
PALLETS : 56 cases (4 x 14)
UPC CODE : 0 86095 18017 5

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS