

# MONTICELLO

WINEMAKER'S JOURNAL

Chris Corley, Winemaker

## SYRAH | ESTATE GROWN | VINTAGE 2019

VARIETALS : 100% Syrah ANALYSIS : 14.4 % Alc, 5.8 g/L TA, 3.76 pH  
VINEYARDS : 100% Knollwood Vineyard PRODUCTION : 8 Barrels / 193 Cases  
APPELLATION : 100% Napa Valley HARVEST : Hand-Picked September 28, 2019.  
SUB-APPELLATIONS : 100% Oak Knoll District

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

FERMENTATION : 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 beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

WINEMAKING NOTES : Our 2019 Syrah 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, Virginian and Neutral oak barrels for 24 months. 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 wine is bursting with spicy, peppery aromas. I find black pepper, and hints of lamb and mint. On the palate the wine has an electric acidity, very racy, which counterbalances and frames the robust and full midpalate very nicely. The palate is lively with dark blackberry, raspberry and cranberry tones which coalesce into a long and full finish.

AGING : Drink Now through 2028.  
SERVING : Decant 30 Minutes Prior.  
FOOD : Ribeye, New York Strip  
CHEESE : Humboldt Fog Blue, Creamy Toscano

CASE WT : 38 lbs  
CASE DM : 10.5"w, 12"h, 13.5"l  
PALLETS : 56 cases (4 x 14)  
UPC CODE : 86095 19067  
SKU CODE : SY197E

