

MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

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

ANALYSIS : 14.3 % Alc, 6.5 g/L TA, 3.48 pH
PRODUCTION : 38 Barrels / 950 Cases

HARVEST : Two Blocks Hand-Picked September 7-11, 2018.

CRUSHING : 50% of Lots Whole Cluster Pressed. 50% of Lots Crushed With Skin Soaking.

FERMENTATION : 50% Barrel, 30% Stainless Tank, 20% Concrete

BARREL AGING : Aged 12 Months In Oak Barrels.

FINISHED WINE : 1/3 New French Oak, 2/3 Neutral Oak, Stainless and Concrete.

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 Chardonnay was harvested in 3 separate lots over 4 days from our Home Ranch estate vineyard. The fruit was hand-picked and cluster sorted prior to being whole cluster pressed. 2019 was a very consistent growing season, and wonderful for our earlier ripening varietals. We harvested at ripeness, with brix ranging from 22.8 to 23.8. We fermented in oak barrels, stainless steel and concrete tanks . We enjoy combining the winemaking styles with our Chardonnay, the fermentations complement each other very nicely.

TASTING NOTES : This wine displays a rich golden tone, with brilliant clarity. I find expressive aromas of golden apple, figs and ripe pear. These aromas integrate nicely with richer aromas of light caramel, truffle, and a nice complement of toasted vanillin oak. On the palate, the wine is rich and full on the attack, encompassed by a full-bodied creamy texture, which leads seamlessly into the lingering finish.

AGING : Drink Now through 2025.
SERVING : Lightly Chilled. 50F.
FOOD : Sesame Chicken, Crab Cakes.
CHEESE : Camembert, Fontina

CASE WT : 38 lbs
CASE DM : 10.5"w, 12"h, 13.5"l
PALLETS : 56 cases (4 x 14)
UPC CODE : 86095 19017

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS