

1994 CORLEY RESERVE CHARDONNAY

BLEND:	100% Estate Grown Chardonnay
APPELLATION:	Napa Valley/Oak Knoll Region
ALCOHOL:	14.1%
pH:	3.30
TOTAL ACID:	0.70
FERMENTATION:	100% Barrel Fermented 52% Malolactic Fermentation
AGING:	9 Months in Allier & Vosges French Oak Barrels (33% new oak)

Production Extremely Limited

WINEMAKER NOTES

The temperature in 1994 was very moderate resulting in a long growing season. The start of crush was delayed nearly a month past normal. We harvested chardonnay grapes in late September and early October and quality was exceptional, due in large part to the long “hand-time” of the grapes on the vines.

All the grapes for this wine came from the Oak Knoll region of Napa Valley where Monticello is located. The vineyards are owned by us and have been farmed with great care for over 25 years. All the wine was, barrel fermented and aged sur lie, with regular stirring of the lees, which adds complexity. Sixty percent of the juice was fermented with our own “wild yeast” and fifty-two percent of the wine underwent malolactic fermentation to provide even more creaminess and a silky smooth texture.

The *1994 Corley Reserve Chardonnay* is one we take great pride in putting the Corley name on. It is a rich, complex wine of great intensity. Spice and toasty oak aromas augment the full varietal flavors with a long and lingering finish. While very enjoyable now, additional aging will be rewarded with an even greater depth and complexity of character.