

1994 CORLEY RESERVE PINOT NOIR

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| BLEND: | 100% Estate Grown Pinot Noir |
| APPELLATION: | Napa Valley/Oak Knoll Region |
| ALCOHOL: | 13.9% |
| pH: | 3.53 |
| TOTAL ACID: | 0.64 |
| HARVEST DATE: | September 12, 1994 |
| AGING: | 13 months in Allier Oak |

Production Extremely Limited

WINEMAKER NOTES

The 1994 Corley Reserve Pinot Noir is Monticello Vineyards' second release of a **RESERVE** Pinot Noir.

The temperature in 1994 was very moderate resulting in a long growing season. The start of crush was delayed nearly a month past normal. Our pinot noir vineyards are thinned at veraison to 50% of their potential yields, thus maximizing the fruit color and flavor concentration. The grapes were hand harvested on September 12, 1994 from our Estate Vineyards in the Oak Knoll Region of Napa Valley, then crushed into ½ ton, open-top fermenting bins. The small size of the bins allows the cellar crew to punch-down the "cap" with the use of arms and hands along which results in a very thorough but gentle mixing of the juice and skins. Such delicate treatment aids greatly in extracting only the positive attributes of the grapes as they relate to wine quality.

After fermentation, the wine was immediately put into 35% new Allier French oak barrels, malolactic fermentation was induced and the wine was allowed to age undisturbed for 13 months. In January, 1996, the wine was gently racked and then bottled unfiltered.

The resulting wine is a medium-dark ruby color. Sweet black cherry fruit is complemented by cinnamon and toasty vanillin oak. The palate feel is smooth and supple at the front, yet finishes firmly. This wine should age well and develop added complexity for years to come.

Note: Due to its extremely limited production, the 1994 Corley Reserve Pinot Noir is only available directly from our winery's tasting room.



Winemaker

