

1994 CORLEY RESERVE CHARDONNAY

“ W I L D Y E A S T ”

Blend:	100% Estate Grown Chardonnay
Vineyard:	Monticello Vineyards, Block II
Appellation:	Napa Valley/Oak Knoll Region
Alcohol:	12.5%
pH:	3.32
Total Acid:	.63
Yeast:	100% “Wild” Vineyard Yeast
Aging:	8 Months “Sur Lie” Allier/Vosges French Oak 40% New Oak/Medium Toast
Fermentation:	100% Barrel Fermented 60% Malolactic
Production:	240 Cases

The long, cool 1994 growing season delayed the start of harvest well into September. Grape quality was exceptional due to these mild growing conditions. This is our first release of a Reserve Chardonnay that was fermented with “native” yeast. This process allows the yeasts that occur naturally on the grapes to effect the primary fermentation. We feel this helps us create a wine with distinct vineyard characteristics.

The resulting wine is ripe with pear and honey aromas which are enhanced by spicy, toasty oak. The smooth and creamy mouth-feel finishes with lingering flavors of hazelnut and butterscotch.