

1995 CORLEY RESERVE PINOT NOIR

BLEND:	100% Pinot Noir
APPELLATION:	Napa Valley - Oak Knoll Region
ALCOHOL:	14.1%
pH:	3.68
TOTAL ACID:	0.60
AGING:	12 months in French Allier Oak
HARVEST DATE:	October 12-13, 1995

Production is Extremely Limited ~ Available only at the Winery

WINEMAKER NOTES

Extensive fruit thinning just prior to veraison kept yields to 3.4 tons/acre. The fruit was hand harvested on September 12 and 13. The fermentation was done both in small stainless steel tanks and in small ½ ton picking bins allowing us to gently mix the skins and fermenting juice “I Love Lucy” style. After pressing the wine, it settled for a few days and was racked into french oak on its light lees. From this point, the wine was treated like a white wine with virtually nothing more than topping and bottling. Only 224 cases were produced.

The nose shows great berry fruit intertwined with spice and toasty oak. The flavors follow the same theme with a supple elegant mouthfeel and a finish that goes on and on.