

MONTICELLO

WINEMAKER'S JOURNAL

Merlot
Estate Grown
Vintage 2016

Chris Corley, Winemaker

VARIETALS : 92% Merlot, 8% Cabernet Franc
VINEYARDS : 92% Knollwood Vineyard, 8% Monticello Vineyard
APPELLATION : 100% Napa Valley
SUB-APPELLATIONS : 100% Oak Knoll District

ANALYSIS : 14.4 % Alc, 6.8 g/L TA, 3.64 pH
PRODUCTION : 38 Barrels / 900 Cases

HARVEST : Hand-Picked September 27-29, 2016.

CRUSHING : Destemmed and Hand-Sorted Prior to Gentle Crushing to Tanks & Small Bins.

FERMENTATION : Tank Bin Fermented, 12 Days Skin Contact Prior to Draining & Pressing.

AGING : Aged 24 Months In Oak Barrels. 1/3 New French, 2/3 Neutral.

VINTAGE NOTES : The 2016 vintage represents another year of phenomenal quality wines from our vineyards and across Napa Valley. The near-perfect 2016 growing season started early, saw ideal weather conditions throughout and wrapped up as the valley's first significant fall rainstorm arrived on October 14. All of our fruit was picked prior to this rain. Thanks to a relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness. The wines from 2016 are displaying ripe fruit, great structure and balance.

WINEMAKING NOTES : Our 2016 Merlot was hand-picked, then destemmed and berry-sorted on the crush pad. Fermentation lasted 12 days with the wine drained and pressed at dryness. Malolactic fermentation took place in barrels. The wine was aged in French oak barrels for 24 months. 1/3 new French oak. Blending was 18 months aging, 6 months prior to bottling.

TASTING NOTES : I find bright red berry aromas, cherry and raspberry, dried floral tones intertwined with hints of mocha, vanilla and cola. On the palate, I find the wine both relaxed and invigorating. There is a wonderful round midpalate that is well-balanced on a beam of acidity. The framework of gentle tannins leads this wine into a lingering finish that is both full, yet bright, and I anticipate this elegant wine will age gracefully.

AGING : Drink Now through 2031.
SERVING : Decant 30 Minutes Prior.
FOOD : Lamb, Roast Pork, Pork Loin
CHEESE : Gorgonzola, Brie

CASE WT : 38 lbs
CASE DM : 10.5"w, 12"h, 13.5"l
PALLET : 56 cases (4 x 14)
UPC CODE : 0 86095 16057 7

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS