

CORLEY

WINEMAKER'S JOURNAL

Chris Corley, Winemaker

Cabernet Sauvignon | State Lane Vineyard | Yountville | Vintage 2017

VARIETALS : 100% Cabernet Sauvignon
VINEYARDS : 100% State Lane Vineyard
APPELLATION : 100% Napa Valley
SUB-APPELLATIONS : 100% Yountville

ANALYSIS : 14.8 % Alc, 5.9 g/L TA, 3.74 pH
PRODUCTION : 16 Barrels / 380 Cases

HARVEST : Hand-Picked October 5, 2017.
CRUSHING : Destemmed and Hand-Sorted Prior to Gentle Crushing to Tanks & Small Bins.
FERMENTATION : Bin Fermented, 12 Days Skin Contact Prior to Draining & Pressing.
AGING : Aged 26 Months In Oak Barrels. 1/2 New French, 1/2 Neutral.

VINTAGE NOTES : The year began with abundant rainfall, followed by a mild Spring. We had an extended period of flowering which resulted in great fruit set, with little shatter. A Labor Day weekend heatwave kicked harvest into high gear, then cool weather followed promoting full ripeness at lower sugar levels. With our 2017 wines, we're finding great complexity of rich texture, deep structure, and finesse.

WINEMAKING NOTES : Our 2017 Cabernet Sauvignon 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 26 months. 1/2 new French oak. The primary barrel selection was assembled at 12 months, with secondary blending at 18 months, and final blend-strokes being done at 26 months, just prior to bottling.

TASTING NOTES : This wine is offering wonderful aromas of dark blackberry, cassis, hints of vanilla, and undertones of sweet caramel from the barrels. On the palate, the wine is bold upon entry, with characteristically robust tannins on the edges of the palate. The midpalate is full, providing depth and a strong foundation. The finish is long and lingering, and with a slight grip, as is typical for this vineyard.

AGING : Drink Now through 2037.
SERVING : Decant 30 Minutes Prior.
FOOD : New York Strip, Lamb
CHEESE : Cheddars, Gouda

CASE WT : 48 lbs
CASE DM : 11"w, 12.5"h, 14"l
PALLET : 44 cases (4 x 11)
UPC CODE : 0 86095 17187 0

