

C O R L E Y

WINEMAKER'S JOURNAL

Chardonnay
Block 3, Clone 95
Vintage 2018

Chris Corley, Winemaker

VARIETALS : 100% Chardonnay
VINEYARDS : 100% Monticello Vineyard, Block 3, Clone 95
APPELLATION : 100% Napa Valley
SUB-APPELLATIONS : 100% Oak Knoll District

ANALYSIS : 14.2 % Alc, 6.2 g/L TA, 3.43 pH
PRODUCTION : 8 Barrels / 175 Cases

HARVEST : Hand-Picked September 7, 2018.

CRUSHING : 50% Destemmed, Crushed and Skin-Soaked. 50% Whole Cluster Pressing.

FERMENTATION : ½ Barrel Fermentation, ½ Concrete Egg Fermentation. Wild Yeasts.

AGING : 14 Months In Barrels & Concrete. 40% New French Oak, 40% Concrete, 10% Acacia Barrel.

VINTAGE NOTES : The 2018 vintage represents another year of phenomenal quality wines from our vineyards and across Napa Valley. The near-perfect 2018 growing season started a little later than typical, saw ideal weather conditions through a mild and moderate summer. The steady and moderate growing season allowed the fruit to develop slowly and steadily, with lower sugar accumulation at ripeness and maintain nice acidity. The wines from 2018 are displaying ripe fruit, great structure and balance.

WINEMAKING NOTES : Our 2018 Chardonnay was certainly a fun vintage to work with. With this wine, we employed two primary pressing techniques ... Destem, Crush and Skin-Soak to extract more aroma and tricher texture from the skins. Whole Cluster Pressing for vibrancy and freshness on the palate. These two juices were fermented in a combination of French Oak Barrels, Acacia Barrel, and Concrete Egg to further expand the complexities on the palate. All of these lots were fermented on Wild Yeast and underwent natural MaloLactic Fermentation.

TASTING NOTES : I find seductive ripe aromas of guava, mango, pineapple interlaced with fresher citrus aromas of lemon zest and meringue. There is a nice stony tone from the concrete, and a richer element of vanilla and toast from the barrels. On the palate, the wine is both rich and refreshing. It is rich on the palate, but is framed with an elegant acidity, and a light citrus finish.

AGING : Drink Now through 2026.
SERVING : Chilled.
FOOD : Crab, Prawns, Creamy Vegetable Soups
CHEESE : Brie, Creamy Camembert

CASE WT : 48 lbs
CASE DM : 11"w, 12.5"h, 14"l
PALLETS : 44 cases (4 x 11)
UPC CODE : 0 86095 18157 2

