

CORLEY

NAPA VALLEY
 WINEMAKER'S JOURNAL

Pinot Noir | Block 2, Clone 777 | Oak Knoll District | Napa Valley | 2018

WINEMAKER : Chris Corley
 VARIETALS : 100% Pinot Noir
 VINEYARDS : 100% Monticello Vineyard | Block 2 | Clone 777
 APPELLATION : 100% Napa Valley
 SUB-APPELLATIONS : 100% Oak Knoll District

ANALYSIS : 14.4 % Alc, 5.8 g/L TA, 3.76 pH
 PRODUCTION : 8 Barrels / 193 Cases

HARVEST : Hand-Picked September 20, 2017.
 CRUSHING : Destemmed and Hand-Sorted Prior to Gentle Crushing to Small Bins.
 FERMENTATION : Bin Fermented, 10 Days Skin Contact Prior to Draining & Pressing.
 AGING : Aged 14 Months In Oak Barrels. 1/2 New French, 1/2 Neutral.

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 : Single-Vineyard, Single-Block, Single-Clone. Our 2018 Pinot Noir was hand-picked, then destemmed and berry-sorted on the crush pad. Fermentation lasted 10 days with the wine drained and pressed at dryness. Malolactic fermentation took place in barrels. The wine was aged in French oak barrels for 14 months. 1/2 new French oak. Barrel selection was completed at 10 months aging, 4 months prior to bottling.

TASTING NOTES : Clone 777 has been one of the more 'lively' of the three clones of Pinot Noir that we currently grow. The aromas offer strawberry, cola, and cinnamon on the nose. On the palate, the wine is very well balanced, displaying a soft, velvety texture with a vibrant beam of acidity which provides a wonderful structure for such an elegantly framed wine. I find the wine is a little darker on the palate than on the nose, offering flavors of raspberry, black cherry, and cola leading into a long, smooth finish.

VINEYARD NOTES : Monticello Vineyard is located on Big Ranch Road, and is the main winery estate anchoring the five vineyards we work with, spanning the length of Napa Valley. It is an 80 acre property planted to super-premium Cabernet Sauvignon, Cabernet Franc, Chardonnay and Pinot Noir. Monticello is sustainably farmed.

AGING :	Drink Now through 2031.	CASE WT :	44 lbs
SERVING :	Decant 30 Minutes Prior.	CASE DM :	11"w, 12.5"h, 14"l
FOOD :	Grilled Salmon, Roasted Turkey	PALLETS :	44 cases (4 x 11)
CHEESE :	Smoked Gouda, Manchego	UPC CODE :	0 86095 17067 5
MUSIC :	Dave Brubeck, Thievery Corporation	SKU CODE :	PN1872

