

## 1993 CORLEY RESERVE CHARDONNAY

<b>Blend:</b>	100% Estate Grown Chardonnay
<b>Appellation:</b>	Napa Valley/Oak Knoll Region
<b>Alcohol:</b>	14.1%
<b>pH:</b>	3.20
<b>Total Acid:</b>	.69
<b>Aging:</b>	10 months in Allier and Vosges French Oak Barrels/35% New Oak
<b>Fermentation:</b>	100% Barrel Fermented 40% Malolactic Fermentation
<b>Production:</b>	725 cases

The Chardonnay fruit for this offering comes exclusively from our own Estate vineyards in the cool Oak Knoll region of Napa Valley. The low daily temperatures combined with the lingering morning fog provide an ideal growing season to properly mature the Chardonnay grapes.

The vineyard is meticulously farmed with special attention to yields and canopy management. At harvest, the fruit is picked and sorted by hand and gently pressed. The juice is then put into barrels for 100% barrel fermentation. Approximately 40% of the wine underwent malolactic fermentation which provides additional complexity and mouthfeel.

This full-bodied, beautifully balanced wine offers aromas and rich flavors of apple, pear, citrus, spice and toasty new oak.

