MONTICELLO

NAPA VALLEY | ESTATE GROWN | FAMILY OWNED | SINCE 1970

MONTICELLO | Red Wine | Corley 'Proprietary' Blend | 2019

VARIETALS :	46% Cabernet Sauvignon, 42% Merlot, 12% Cabernet Franc
VINEYARDS :	58% Monticello Vineyard, 42% Knollwood Vineyard
APPELLATION :	100% Napa Valley
SUB-APPELLATIONS :	100% Oak Knoll District of Napa Valley
ANALYSIS :	14.4 % Alc, 5.3 g/L TA, 3.88 pH
PRODUCTION :	24 Barrels / 576 Cases

HARVEST : Five Separate Lots Hand-Picked September 26 through October 30, 2019.
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. 1/2 New French, 1/2 Neutral.

VINTAGE NOTES : The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

WINEMAKING NOTES : All individual blocks were hand-picked and fermented separately. The fruit was destemmed and berry-sorted on the crush pad. Fermentations lasted an average of 14 days with the wine drained and pressed at dryness. The wine was aged in French oak barrels for 26 months. 1/2 new French oak. The wine was racked every 6 months, barrel selection and blending took place at 18 months aging, 8 months prior to bottling.

TASTING NOTES : This wine displays expressive aromas of dark black and blue berries, cassis, mocha and hints of sweet toasted vanilla oak and spice tones. On the palate the wine is richly textured, wonderfully balanced from front to back with dark ripe flavors, full body, and robust tannins. The full finish goes on and on. Drink through 2039.

AGING :	Drink Now through 2040.	CASE WGT :	48 lbs
SERVING :	Decant 30 Minutes Prior.	CASE DIM :	11"w, 12.5"h, 14"l
FOOD :	Ribeye, Braised Lamb Shanks	PALLETS :	44 cases (4 x 11)
CHEESE :	Gruyere, Robust Cheddars	UPC CODE :	86095 19097

CELEBRATING FIFTY YEARS 50
CORLEY FAMILY NAPA VALLEY
MONTICELLO VINEYARDS