

# Monticello Estate Chardonnay

## THE FACTS

COUNTRY: USA - CA

REGION: Napa County

APPELLATION: Oak Knoll District

CEPAGE: 100% Chardonnay

WINEMAKING: whole cluster pressed directly into barrels and stainless steel tanks. Fermented on wild yeasts, the barrel fermentation is a little warmer and creates full textured mouthfeel. The stainless fermentation is a little cooler, and preserves fresh aromas. Blending these two fermentation techniques together, we find a nice balance in the finished wine.

ALCOHOL BY VOLUME: 14.2%

AGING: 12 Months in Barrels and Stainless Steel Tank

ANNUAL PRODUCTION: 1000 cases

## THE STORY

Monticello remains dedicated to Jay Corley's original vision and continues to create award-winning, estate-grown wines of singular quality and distinction. Monticello handcrafts its wines in small batches, devoting meticulous care to every step of the winemaking journey to produce fine wines that enrich life.

BIOGRAPHY: My interest and desire for making wine has grown with every vintage, and I took over as Winemaker in 2000. I continue to be entranced and fascinated by winemaking and wine itself. I always will be.

My role at MONTICELLO has continued to expand naturally over the years to overseeing the Vineyards and Winegrowing, Domestic and Export Wholesale Sales, and the management of the estate.

## THE SELLING POINTS

SUSTAINABILITY: Green Practicing

PAIRINGS: Sesame Chicken, Crab Cakes, Fontina or Camembert cheese

