



MONTICELLO VINEYARDS

CORLEY

Proprietary Red Wine

ESTATE GROWN IN THE NAPA VALLEY

VINTAGE 2007

TASTING NOTES

This wine is showing nice red-berry and blackberry aromas with accents of eucalyptus and other nice herbal spice notes on the nose. On the palate the wine is showing an exceptional balance of rich texture, fine-grained tannins and a gentle acidity which forms a nice backbone to the vibrant fruit flavors. The wine has a gentle but lasting and well-structured finish which should fare well with a rich meal or a backyard burger.

It will drink well now, through 2020. In its youth, and likely beyond, this richly textured wine will reward the patient decanter, 45 minutes.

- Chris Corley, Winemaker

VINEYARDS, VINTAGE AND VINIFICATION

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| Cabernet Franc | Home Ranch Vineyard, Clone 'X' - <i>Oak Knoll District, Napa Valley (54%)</i> |
| Merlot | Knollwood Vineyard, Clone 181 - <i>Oak Knoll District, Napa Valley (35%)</i> |
| Syrah | Knollwood Vineyard, Clone 470 and 174 - <i>Oak Knoll District, Napa Valley (11%)</i> |

These three varietals were all harvested, crushed and fermented separately as individual lots. In addition to being sorted in the field, the clusters were sorted upon arrival at the winery to ensure the best possible fruit going into the fermenters. The Cabernet Franc and Merlot were fermented in tanks while the Syrah was fermented in small bins. Our fermentation regimen is tailored to each varietal, so the punch-down and pump-over schedule is different for each lot, but in general we strive to be more active with the fermenting cap in the first half of the fermentation than in the latter half. By doing this we are trying to selectively extract the fruit, aromas and color from the skins without over-extracting the tannins from the seeds. These lots were pressed shortly after dryness and racked to barrels for malolactic fermentation. The main lots were rough-blended in March 2009, and the finishing blends took place just prior to bottling. All the wines were aged in French oak barrels for 26 months.

Oak - 26 Months in French Oak, 40% New

Alcohol - 14.3%

SMALL WINERY; BIG REPUTATION. The CORLEY FAMILY grows and produces 15,000 cases of exclusively Napa Valley wines designated as MONTICELLO VINEYARDS, CORLEY RESERVE and our CORLEY Proprietary Red Wine. We grow Cabernet Sauvignon, Cabernet Franc, Merlot, Chardonnay, Pinot Noir and Syrah on five small vineyard sites in the Oak Knoll, Yountville, Rutherford and St. Helena appellations of Napa Valley.