



Rosé

ESTATE GROWN IN THE NAPA VALLEY
VINTAGE 2008

TASTING NOTES

We enjoy crisp, vibrant Rosés in the summertime. We pick these grapes early to keep the brix low and the acid up. The result is a bright, crisp, vibrant Rosé that is perfect for a hot summer day. The palate is crisp with acidity and has refreshing strawberry and citrus flavors on the finish.

I recommend chilling this wine and drinking this year.

- Chris Corley, Winemaker

VINEYARDS, VINTAGE AND VINIFICATION

This wine is the “Rosé de Sangre Fresca” (fresh blood) of the vintage. As macabre as the name may sound it is an appropriate description of the technique used for creating such a unique Rosé from select lots of grapes.

This Rosé is 100% Syrah that was whole cluster pressed. The wine takes on a very light pink color from its short contact with the skins. In the case of this Syrah the wine colored up very quickly during the pressing. The sweet pink juice is fermented in stainless steel at very cool temperatures to help it maintain it’s floral and spice aromas and bright spicy texture.

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.