



## MONTICELLO VINEYARDS

*Syrah*

ESTATE GROWN IN THE NAPA VALLEY

VINTAGE 2010

### TASTING NOTES

This is a big, bold wine. The color is very dark as we typically find with our estate grown Syrah and is a good indication of the extraction of this wine. The aromas are quite intriguing, offering dark ripe berry fruit and loads of spice and vanillin oak. This richness carries across to the palate where the full-bodied wine expresses a long, spicy finish. The balance of the French and Virginian oaks used in the aging adds another layer of interest to the already deeply layered wine.

- Chris Corley, Winemaker

### VINEYARDS, VINTAGE AND VINIFICATION

**Knollwood Vineyard**     *Oak Knoll District, Napa Valley*  
*North Block, East End, Clone 174 & 470*  
*Pleasanton and Yolo Series Loam Soils*

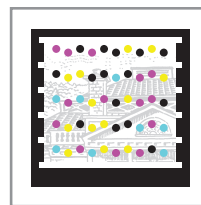
The 100% Syrah grows in a small block at our Knollwood Vineyard in Oak Knoll District. This section has generally produced the most complex and deeply textured Syrahs. We harvested this fruit on October 16, 2010, then hand-sorted and crushed the fruit into small fermenting bins. The bins were punched down by hand, and after 16 days on the skins, the fruit was pressed off to new barrels. The wine was aged in 100% new oak barrels for 28 months prior to bottling.

Drink Now through 2020.

Oak - 18 Months in 100% New Oak (50% French / 50% Virginian)  
Alcohol - 14.2%

### FOOD PAIRING SUGGESTION

Pair this rich, spicy wine with Mediterranean Back Ribs with Pomegranate Sauce.



<http://gettag.mobi>



**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.