

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS

ESTATE GROWN

Merlot

OAK KNOLL

NAPA VALLEY
VINTAGE 2011

TASTING NOTES

The wine displays light red berry aromas and hints of spicy tones on the nose. The Merlot in the blend is round and medium-bodied with red berry and blueberry fruit characteristics. It is balanced and enhanced with Cabernet Franc, which contributes a spicy tone and a light grip of tannin. The combination provides a light framework and structure on the mid-palate with a medium-long finish at the end. Decant 30-60 Minutes Prior to Serving. Drink Now through 2022.

FOOD PAIRING SUGGESTION

Baked Lasagna with Italian Sausage.

VINEYARDS, VINTAGE AND VINIFICATION

Our Merlot was harvested from our Knollwood Vineyard on October 14, 2011. The Cabernet Franc from our Home Ranch Vineyard was harvested in October 18, 2011. This later harvest date was typical for this vintage, largely due to the cool, longer growing season in 2011. A primary aspect of our two Oak Knoll District vineyards is the ability for us to fully ripen the grapes while still maintaining a balanced acidity. This is due to the hot days, daily afternoon breezes and cool nights in the southern end of the Napa Valley. This is particularly appealing with Cabernet Franc and Merlot, as we have found that these two varietals do very well in this environment. The two varietals were harvested and fermented separately then blended after barrel aging. Total barrel aging was 30 months in small French oak barrels. Alcohol 14.1%

77% Merlot,
23% Cabernet Franc



Small Winery, Big Reputation

The allure of winegrowing led Jay Corley to Napa Valley in 1969 to purchase land for our first vineyard. Today, we farm five Napa Valley vineyards in the Oak Knoll, Yountville, Rutherford and St Helena appellations within Napa Valley.