

CORLEY FAMILY NAPA VALLEY



## MONTICELLO VINEYARDS

JEFFERSON CUVEE

# *Cabernet Sauvignon*

NAPA VALLEY

VINTAGE 2012

### TASTING NOTES

The wine reveals a deeply tinted, dark garnet color. The expressive aromas offer blackberry, mocha, coffee and lightly toasted oak. A full entry on the palate delivers a juicy core with moderate tannins and a lingering finish. Ebullient flavors stay in sync with the nose, echoing dark berries and mocha tones from start to end. Drink now through 2026.

Winemaker, Chris Corley

### FOOD PAIRING SUGGESTION

Roasted venison with wild blackberry sauce and porcini polenta.

### VINEYARDS, VINTAGE AND VINIFICATION

During the great growing season of 2012, we enjoyed warm days and cool nights without too many spikes or surprises. We harvested our Cabernet Sauvignon from 5 different vineyards spanning nearly the length of the Napa Valley, from the southern Oak Knoll District to the northern St. Helena district. All of the lots were carefully hand-picked, then sorted and fermented separately in temperature controlled tanks. The wines were pressed at dryness, then racked to barrels for aging prior to primary blending. They were aged in french oak barrels for 22 months prior to final blending and bottling. Alcohol 14.1%

75% Cabernet Sauvignon  
25% 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.