



MONTICELLO VINEYARDS

Sauvignon Blanc

VINTAGE 2012

TASTING NOTES

This wine displays a delicate structure with aromas of citrus, honeydew melon and a hint of herbaceous. The delicate palate of citrus tangerine and grapefruit show a bright acidity that gracefully dances across the tongue. The sensation of freshness in flavor and balance leads to a long, succulent finish.

- Chris Corley, Winemaker

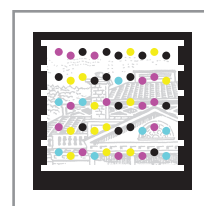
VINEYARDS, VINTAGE AND VINIFICATION

The 2012 Sauvignon Blanc is a fun opportunity for us this summer. We have grown and produced some great dry Sauvignon Blancs in our history, we have also used this varietal as a blender in our infrequent botrytised Chateau M bottlings. We are not currently growing Sauvignon Blanc, but had an opportunity in 2012 to make a small amount with some grapes grown by a family friend. This fruit was harvested in mid-September and was whole cluster pressed, then fermented in small stainless drums. We did not use any new oak with this wine, and we did not do malolactic fermentation. I was looking for a ripe expression of the varietal that still maintained balance on the palate. Along the lines of the rose, what we crafted was a nicely balanced summertime wine.

Alcohol - 14.1%

FOOD PAIRING SUGGESTION

Citrus Shrimp Ceviche with Avocados



<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.