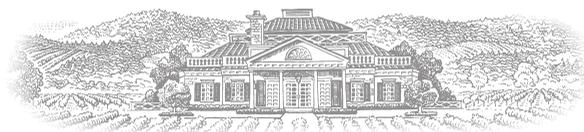


CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS

ESTATE GROWN

Syrah

OAK KNOLL DISTRICT | NAPA VALLEY

VINTAGE 2013



TASTING NOTES

I find deep, dark expressive aromas in this wine. In 2013, I find more dark, peppery, black berry fruit than in some of the previous vintages. The dark berry and pepper aromas are enhanced by toasted vanilla and caramel aromas, and hints of floral and light herb tones. On the palate, this wine is rich yet lively on the attack, and transitions nicely into a full bodied mid-palate with well-structured tannins that frame the wine nicely. The finish is long, with medium grain tannins and lingering flavors of boysenberry, blackberry, pepper and vanilla. The drinker who decants the wine for 30 min will be rewarded for their patience. Drink now through 2024.

Winemaker, Chris Corley

FOOD PAIRING SUGGESTION

Garlic and Herb Roasted Lamb Chops

VINEYARDS, VINTAGE & VINIFICATION

2013 was a wonderful wine-growing season in Napa Valley, a true classic. With the exception of a slight heat spike in June, the weather remained consistent throughout the growing season through the picking of our Syrah on September 25th, 2013. As always, our 2013 Syrah was hand-picked then further sorted on the crush pad. We co-fermented our two clones (#174 and #470) in a single tank. Fermentation lasted 12 days with an additional 6 days skin contact prior to draining and pressing. We used a moderately aggressive yeast, but kept the fermentation cool. Malolactic fermentation took place in barrels. The wine was aged in oak barrels for 26 months.

PRODUCTION

287 Cases, 100% Syrah, 14.4% Alcohol

Excellence

Very few things in life are both of the moment and timeless; every time you open a Corley wine, you rediscover the original experience but with more understanding than before. The latest vintage carries all the passion that every one of our wines is crafted with, and each vintage continues to define excellence - ceaseless enjoyment glass after glass, bottle after bottle, vintage after vintage. ~The Corley Family