

CORLEY FAMILY NAPA VALLEY



CORLEY

STATE LANE VINEYARD

Cabernet Sauvignon

YOUNTVILLE, NAPA VALLEY

VINTAGE 2013



TASTING NOTES

I find this wine offers wonderful aromas of dark blackberry, cassis, hints of vanilla, and undertones of sweet caramel from the barrels. On the palate, the wine is bold upon entry, with characteristically robust tannins. The mid-palate is full, providing depth and a strong foundation for the full flavors. The finish is long and lingering, as is typical for this vineyard.

Winemaker, Chris Corley

SERVING & CELLARING

We suggest decanting for 30-60 minutes prior to serving. Drink now through 2041.

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. The cooler, sunny weather throughout October allowed the final grapes still on the vine to linger longer, developing more phenolic and flavor maturities with sugar levels remaining steady. In 2013, the slow and even season produced great grapes with deeply colored and velvety skins, brown seeds, fully ripened grape tannins, and a wonderful natural balance of brix and acidity.

Our Cabernet Sauvignon from State Lane Vineyard was picked on October 8, 2013, at optimal ripeness. The grapes were crushed and fermented in stainless tank, then aged for 26 months in small French oak barrels.

PRODUCTION

438 Cases; 100% Cabernet Sauvignon; 14.1% 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 Corley Family