

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS

ESTATE GROWN

Chardonnay

OAK KNOLL DISTRICT OF NAPA VALLEY

VINTAGE 2013

TASTING NOTES

I find expressive aromas of apple, pear, fig, hints of butterscotch and vanilla. On the palate, the wine is rich, yet restrained with a striking, full texture. Its full-bodied creaminess maintains a steady beam of brightness through the middle to keep it focused and alive all the way to the finish. This wine will benefit from being served slightly chilled, and will age gracefully. Drink Now through 2018.

Winemaker, Chris Corley

FOOD PAIRING SUGGESTION

Chicken Piccata

VINEYARDS, VINTAGE AND VINIFICATION

The 2013 vintage was a great growing season. The majority of the juice was fermented in stainless steel tank with the balance being fermented in French oak barrels. We enjoy combining the two winemaking styles with our Chardonnay as we find the characteristics of each fermentation to complement each other. Alcohol 14.3 %



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.