

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS

Rosé of Syrah

NAPA VALLEY
VINTAGE 2013

TASTING NOTES

The wine has a beautiful deep, salmon pink color with a vibrancy and freshness emanating from the glass. In its own way, it tastes much as it appears. The aromas are subtle with light hints of floral and strawberry tones. On the palate, the wine displays a vital freshness with a vigorous framework of acidity to counterbalance the lighter, more refined fruit within.

Winemaker, Chris Corley

FOOD PAIRING SUGGESTION

Endive Spears with Pomegranate.

VINEYARDS, VINTAGE AND VINIFICATION

We really enjoy drinking Rose in the warm summer months and have grown even fonder of the drier, crisper styles in recent years. Towards that end, we've been doing a special early pick of portions from our Syrah vineyard so that we can pick dedicated fruit for Rose production. These early picks have nice aromas, fresh acidity and make wonderful rose wines, particularly when combined with rose made from the saignee (juice bleed) from Syrah grapes picked two months later from the same block. The grapes are whole cluster pressed immediately upon arriving on the crush pad so we can isolate the juice from the darkly pigmented skins while only pulling a light bit of vibrant pink color. The juice is fermented in stainless steel to preserve its freshness and aroma profile, then aged in either small stainless or neutral barrels for 6 months prior to bottling. Alcohol 13.2%



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.

