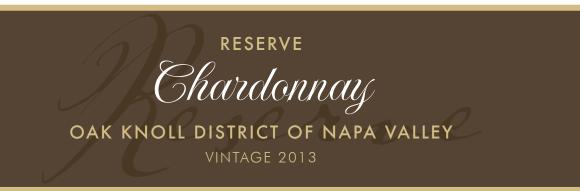


CORLEY



TASTING NOTES

Winemaker, Chris Corley

The wine displays a pale, straw color, while expressing itself as elegant yet vibrant. The enticing aromas of figs, pear and white peach truly stand out. On the palate, the wine is rich in texture, yet maintains an underlying beam of acidity to counterbalance the ripe, full-bodied fruit. Flavors of ripe stone fruits interlace through layers of vanilla cream, honey and caramel for a lasting memorable finish. Drink now through 2018.

VINEYARDS, VINTAGE AND VINIFICATION

This Clone 95 fruit was hand-picked, and the clusters were inspected and hand-sorted on the crush pad prior to being gently whole cluster pressed. The juice was transferred to French oak barrels during the 100 % barrel fermentation. After the primary fermentation, 2/3 of the barrels were inoculated for a secondary malolactic fermentation to add further layers of complexity to the wines aromas, flavors and textures. Alcohol 14.1%

PRODUCTION

184 Cases



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.