

CORLEY FAMILY NAPA VALLEY



## MONTICELLO VINEYARDS

ESTATE GROWN

# *Cabernet Franc*

OAK KNOLL DISTRICT | NAPA VALLEY

VINTAGE 2013



### TASTING NOTES

I find dark berry fruit, hints of spice and light toasted oak, vanilla tones on the nose in this wine. On the palate the wine is massive, it is a celebration of the depth that can be attained with this varietal in Oak Knoll District. The attack is huge, followed by wave after wave of berry fruit flavors. The tannins have a lot of depth, but the underlying fruit character is so deep that this wine will develop beautifully over time. The finish is big, and lingers with dark red berry fruit and toasted oak. 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

Ragu Bolognese for Tagliatelle

### 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 Cabernet Franc on September 25th, 2013. As always, our 2013 Cabernet Franc was hand-picked then further sorted on the crush pad. We co-fermented our two vineyard blocks of Clone 'X' Cabernet Franc in a single tank. Fermentation lasted 10 days with an additional 12 days skin contact prior to draining and pressing. Malolactic fermentation took place in barrels. The wine was aged in oak barrels for 26 months.

### PRODUCTION

290 Cases, 100% Cabernet Franc, Alc.: 14.6%

## *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*