

CORLEY FAMILY NAPA VALLEY



CORLEY

STATE LANE VINEYARD

Cabernet Sauvignon

YOUNTVILLE | NAPA VALLEY

VINTAGE 2014



TASTING NOTES

As always, this wine offers wonderful aromas of dark blackberry, cassis, hints of vanilla, and sweet undertones from the French oak barrels. The STATE LANE's ever-present core of expressive ripe blackberry flavors follows seamlessly. The wine is bold with STATE LANE's characteristically robust tannins. The mid-palate is deeply textured and full-bodied revealing complex layers that will continue to develop with time. The finish is long and lingering, as is typical for this vineyard.

SERVING & CELLARING

We suggest decanting for 30-60 minutes prior to serving. Drink now through 2037.

VINEYARDS, VINTAGE & VINIFICATION

2014 was another wonderful wine-growing season in Napa Valley, a true classic. A wet February gave way to a characteristically dry spring. Except for slight heat spikes in June and then again in July, the weather remained consistent throughout the growing season. The accumulation of heat during the summer led to a slightly early harvest. The sunny weather through to October allowed the grapes still to develop more phenolic and flavor maturities with sugar levels remaining steady. The 2014 vintage, repeated many of the blessings that came in the 2012 and 2013 vintages with the deeply colored and velvety grape skins, brown seeds, fully ripened grape tannins, and a wonderful natural balance of brix and acidity. Aged 26 Months in 50% new French Oak Barrels.

PRODUCTION

384 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