

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS

Rosé of Syrah

NAPA VALLEY

VINTAGE 2014

TASTING NOTES

A deep salmon color delivers a vibrancy and freshness from the glass. The aromas are subtle with light hints of floral and strawberry characteristics. In its own way, the wine tastes much as it appears. While revealing a vital youthfulness, its vigorous framework of acidity provides a wonderful counterbalance to the lighter, more refined fruit from within.

Winemaker, Chris Corley

FOOD PAIRING SUGGESTION

Mini Quiche Lorraine

VINEYARDS, VINTAGE & VINIFICATION

Our family enjoys drinking Rosé in the warmer months and has grown fond of the dry, crisp styles in recent years. This Rosé is a combination of the fresh acidity produced from early picks and the full ripeness from the saignee (juice bleed) picked two months later from the same block. 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 12.6%

PRODUCTION

150 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.