

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS

Sauvignon Blanc

NAPA VALLEY
VINTAGE 2014

TASTING NOTES

The wine has expressive aromas to enjoy as a result of the early-ripe stage at harvest time. Primarily dominated by floral and citrus tones on the nose, occasional hints of tropical fruit shine through with each new swirl. Bold and fresh on the mouthfeel, a vibrant level of savory acidity frames the palate from front to back in preparation for the refreshing citrus finish.

Winemaker, Chris Corley

FOOD PAIRING SUGGESTION

Shrimp Risotto

VINEYARDS, VINTAGE & VINIFICATION

These grapes were harvested during the first week of September from the cooler Coombsville District in southern Napa. The grapeskins were just transitioning into golden ripe, which is precisely where we like to see our Sauvignon Blanc when making it as a single varietal. The fruit was whole cluster pressed, fermented in a small tank and after fermentation was racked to neutral oak barrels for 6 months aging prior to bottling. Alcohol 14.1%

PRODUCTION

140 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.