

CORLEY FAMILY NAPA VALLEY



CORLEY

ESTATE GROWN

Pinot Noir

BLOCK II | CLONE 777
OAK KNOLL DISTRICT | NAPA VALLEY
VINTAGE 2015



TASTING NOTES

I find attractive aromas of dark, ripe blackberry and raspberry with undertones of cola and cinnamon. On the palate, the wine introduces itself with confidence followed by a round, full body in the mid-palate. For a Pinot Noir bursting with vim and vigor, I find it nicely framed by its elegant acidity. This robust expression of Pinot Noir is true to its grapes. The wine displays deep, dark ripe berry flavors on the palate through to a long and lingering finish. Drink now through 2025.

Winemaker, Chris Corley

FOOD PAIRING SUGGESTION

Maple and Soy Glazed Salmon over Mixed Berry Couscous

SERVING & CELLARING

We suggest decanting 30 minutes prior to serving.

VINEYARDS, VINTAGE & VINIFICATION

At the time of this writing, the 2015 vintage represents the fourth of five consecutive years of phenomenal quality wines from our vineyards and across Napa Valley. The fruit displayed great purity and intensity, which translated quite well through to the finished wines.

We fermented in small bins, gently punching down, and pressing at dryness, prior to racking to barrels for secondary fermentation and aging to maintain as much of the natural balance of our Block II Clone 777 Pinot Noir as we could.

PRODUCTION

102 cases; 100% Pinot Noir; 14.8% 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