

CORLEY FAMILY NAPA VALLEY



CORLEY

RESERVE

Cabernet Sauvignon

NAPA VALLEY

VINTAGE 2014



TASTING NOTES

This wine displays expressive aromas of dark black and blue berries, cassis, mocha and hints of sweet toasted vanilla oak and spice tones. On the palate the wine is richly textured, wonderfully balanced from front to back with dark ripe flavors, full body, and robust tannins. It has a long, lingering finish with a rich texture and slight grip that will help this wine age gracefully for 20 or more years.

Winemaker, Chris Corley

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

44 Barrels; 84% Cabernet Sauvignon, 8% Cabernet Franc, 8% Merlot; 14.4% 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