



## MONTICELLO VINEYARDS

CORLEY

# State Lane Vineyard Cabernet Sauvignon

ESTATE GROWN IN THE NAPA VALLEY

VINTAGE 2007

### TASTING NOTES

The State Lane Vineyard produces big dark powerful wines. In 2007, I find these darker berry components but I also find another layer of red berry fruit on the nose, along with nice tones of vanilla and mocha coming from the new barrels. The tannins are very smooth all the way through to the finish. Drink Now through 2020. Decanting Recommended (30-60 minutes).

- Chris Corley, Winemaker

### VINEYARDS, VINTAGE AND VINIFICATION

**State Lane Vineyard** Yountville, Napa Valley

In 1982, we began purchasing Cabernet Sauvignon from this vineyard on State Lane in Yountville and we have referred to it as 'State Lane Vineyard' on some of our earliest Cabernet Sauvignon wines. The vineyard quickly became the main source of Cabernet Sauvignon for our CORLEY RESERVE Cabernet Sauvignon and in 1989 we had the good fortune to be able to acquire the vineyard.

The Cabernet Sauvignon vines farmed in the 1980's were originally planted in 1971. Due to phylloxera we replanted the vineyard in the 1990's to Cabernet Sauvignon clone #337. The grapes again provide the majority of Cabernet Sauvignon for our CORLEY RESERVE Cabernet Sauvignon and are an important component of our CORLEY Proprietary Red Wine.

*Oak - 22 Months in French Oak, 50% New*

*Alcohol - 14.2%*

#### Yountville Sub-Appellation

*Climate:* Moderate, with definite cool marine influence and fog contributing to cool summer mornings and the marine breeze keeping afternoons more comfortable than further up-valley. Mid-summer peak temperatures may reach 90°F (31°C), with noticeable diurnal fluctuation to the mid-50°F range (13°C).

*Soils:* South and west borders are more sedimentary, gravel-clay soils, with lower fertility and moderate water retention. Further north and to the east soils are prevalently volcanic in origin and are deeper and more fertile.

*Principal Characteristics:* depth, intensity, deep black-fruit character and rich texture.

### VINTAGE

2007 was a vintage of contrasts: contrasts from previous vintages, and contrasts from early predictions to final outcome. Cold start to the year leading into a warm (but not hot), relaxed summer season with a burst of heat in September before some October rains. We harvested all of our Cabernet Sauvignon and Merlot in September with relatively modest cluster weights, smallish berries and fully flavored.

**SMALL WINERY; BIG REPUTATION.** The CORLEY FAMILY grows and produces 15,000 cases of exclusively Napa Valley wines designated as MONTICELLO VINEYARDS, CORLEY RESERVE and our CORLEY Proprietary Red Wine. We grow Cabernet Sauvignon, Cabernet Franc, Merlot, Chardonnay, Pinot Noir and Syrah on five small vineyard sites in the Oak Knoll, Yountville, Rutherford and St. Helena appellations of Napa Valley.