



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

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VINTAGE 2003

MONTICELLO VINEYARDS

*Estate Grown Chardonnay*

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Small winery; Big reputation. We grow and produce 15,000 cases of exclusively Napa Valley wines designated as MONTICELLO VINEYARDS, CORLEY RESERVE and our CORLEY Proprietary Red Wine.

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**Tasting Notes**

*Our Vintage 2003 MONTICELLO VINEYARDS Estate Grown Chardonnay offers aromatics of orange zest, pears and butterscotch. The flavors follow with fig, pear, melon, lemon and vanilla. The wine has a medium attack, rich full middle body, with fresh acidity and a rich and lingering finish.*

“This wine is a great example of how the different clone, rootstock and soil combinations specifics in our vineyard combine to create a most harmonious wine. In the blend, we have wine from each chardonnay block on our Estate. As each of these blocks has a different character, we take a slightly different winemaking approach. Some, we have utilized malolactic fermentation; others have received a higher percentage of new oak. Most were fermented with native yeasts from our vineyard and cellar. All the grapes were pushed to full ripeness and the rich flavors and aromas are evidence. We have put together a wine that, although rich and satisfying, still maintains a balanced and appropriate acidity for pairing with a wide variety of foods. The wine is best enjoyed chilled.” - Chris Corley, Winemaker.

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**Vineyard Location**     *Home Ranch Vineyard - Oak Knoll District*

Our Chardonnay vineyard in the Oak Knoll district of Napa Valley is planted with four different clones of Chardonnay (our Heirloom Clones and Dijon Clones #76, #95, #96 to 420A rootstock, 101-14 and 5c from which we produce Chardonnay grapes with rich bright fruit flavors.

**Harvest Dates / Brix**     September 23 - 25, 2003 at an average 24.8 Brix, Alcohol 14.1%

**Vintage**     Vintage 2003 is one that will be remembered for producing a vintage with high quality, great color concentration and intensity of flavors as a result of some early rains and late heat spikes that contributed to lower overall yields.

**Vinification**     The wine was fermented in French oak barrels (30% new) over 5 - 6 weeks utilizing wild yeasts at an average of 50 degrees. Aged 10 months sur lie, the wine was lees stirred weekly for the first four months, bi-weekly for the next four, and then allowed settle clean.



This certification mark guarantees a wine to be made 100% from grapes grown, produced and bottled in the Napa Valley. We are proud participants of the “100% Napa Valley”. Certification Mark program. Look for the mark on the back label of this wine.