



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

---

VINTAGE 2005  
MONTICELLO VINEYARDS

*Estate Grown Chardonnay*

Napa Valley, Oak Knoll District

---

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.

---

**Tasting Notes**

*Our Vintage 2005 MONTICELLO VINEYARDS Estate Grown Chardonnay* aromatics are pears, peaches and apricots. This blend is focused primarily around fruit and soft natural texture so sparing use of new oak and malolactic fermentation was utilized with this vintage. The mouthfeel is well balanced, carrying the pear and peach flavors across the palate, ending with rich finish.

"Our Monticello Vineyards designated chardonnays are 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, while 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.

---

**Vineyards, Vintage and Vinification**

*Home Ranch Vineyard - Napa Valley, 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 20 - October 2, 2005, 24.8 Brix average, Alcohol 14.1%

**Vintage** 2005 was one of the most memorable vintages in recent years. Not only did we have a large crop, the quality was high across the board. We were able to let some of our Chardonnay blocks ripen for about two weeks longer than usual, resulting in some very nice aromatic and flavor components.

**Vinification** The wine was fermented in French oak barrels over 5 - 6 weeks utilizing wild and cultured yeasts at an average of 50 degrees. Aged 8 months sur lie, the wine was lees stirred weekly for the first four months, bi-weekly for the next two, and then allowed to settle clean.