



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

VINTAGE 2005

MONTICELLO VINEYARDS

Estate Grown Pinot Noir

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 Pinot Noir is produced from grapes that we grow in the Oak Knoll district of Napa Valley. This region of Napa Valley provides a cool climate from which we produce grapes that are lush with rich flavors and an abundance of fruit.

As is typical for our Pinot Noir, this wine has very strong red-berry aromatics, including raspberry and strawberry. There are hints of vanilla, spice and cola which accent the fruit. The tannins are supple, and frame the wine very well. It is a medium-to-full bodied wine that has a very nice balance of fruit and acidity. The berry flavors coat the palate and the finish resonates with berry and spice. Designed to be enjoyed young, while it is full of vim, vigor and vibrancy, this wine is tasting great upon release and should continue to develop and drink well.

Vineyards, Vintage and Vinification

Home Ranch Vineyard - Blocks II, III - Napa Valley, Oak Knoll District

Block II is planted to Dijon Clone #777; Block III is planted to Dijon Clones #667, #777, #113, #115. Each clone possesses its own individual character: bright fruit aromatics and flavors in one and darker aspects in another, fuller mouth-feel with firmer tannins, while another had a silkier texture. Overall our pinot noir is characterized with lush berry flavors and rich bright fruit.

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 the fruit ripen for about two weeks longer than usual, resulting in some very nice aromatic and flavor components.

Vinification Everything was crushed to small fermenters and punched down by hand. Fermentations were approximately ten days, and the wines were drained then pressed at or just prior to dryness. Barrel aged, the wine was racked to blend and then to bottle. Typical for us, gentle vinification remained our mantra in 2005.

Barrel Aging 16 months in French Oak

Alcohol 14.5%