



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

The Corley's Vision, Philosophy and Mission

Our family began this journey when in 1969 our father, Jay, came to Napa Valley to discover how wine grapes were grown and produced into first class wine.

His vision then, and our mission now, is to be recognized as premier growers and producers of Napa Valley wines. It is our strongest belief that this is best accomplished by growing and producing wine in limited quantities.

Our philosophy is one of 'sunshine to wine' in which we direct all aspects of winegrowing and winemaking from the initial selection of the vineyard sites, planting, farming, harvesting, fermenting, and blending through to uncorking the wine for your enjoyment.

We believe that we will only continue to achieve our success by growing the highest quality grapes on our estate vineyards in the Oak Knoll, Yountville, Rutherford, and St Helena appellations of Napa Valley and by producing the wines in limited quantities. Our family is devoted to producing wines that are true to the grape variety, true to the high quality and the distinct terroir of the estate vineyards that we farm in the Napa Valley and are the finest expressions of Napa Valley Cabernet Sauvignon, Chardonnay, Pinot Noir, Merlot, Cabernet Franc and Syrah.

What does it mean?

It means an outstanding bottle of wine. It means that we selected each vineyard site for its potential to deliver the very highest quality grapes possible. We took great care to ensure that the variety, rootstock, clonal selection, vineyard spacing and trellis design are matched perfectly to the soil and microclimate of and within each vineyard site.

It means that we farm each vineyard site to deliver the very highest quality grapes each year regardless of quantity. Rarely does a large quantity result in the highest quality. Pruning, leafing and canopy management, fruit thinning, watering and hand harvesting is done with only the quality of the grapes in mind.

It means that we harvest each planting into individual lots and ferment each lot separately to ensure that each individual lot is fermented, barreled and aged to maximize the potential of each lot's individual characteristic. It means that the lots get to bring their distinctive personality to the final blend of our wines. Only those lots, and barrels within each lot, (because we examine each and every barrel) which improve the wine are included in the final wine.

Why do we do it?

We love what we do! We are passionate about our wine! We are passionate enough and we are small enough to be able to walk every vineyard row and taste every barrel of wine to make sure we will be proud to put our name on it and serve our family, friends and faithful consumers. We aspire to consistent perfection and we measure our success by the genuine pleasure the wines provide to our customers and the loyalty we earn from them.