



MONTICELLO VINEYARDS

VINTAGE 2007

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Estate Grown Chardonnay

Napa Valley, Oak Knoll District

Small winery; Big reputation. The CORLEY FAMILY grows and produces 18,000 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 2007 MONTICELLO VINEYARDS Estate Grown Chardonnay has nice aromas of peach, pears and light butterscotch. The fruit is balanced by lightly toasted oak and a sourdough bread quality from the aging on the yeast lees. On the palate, the wine displays both richness of palate and a nice brightness from the acidity. The finish is medium full and maintains a vibrancy throughout.

This wine is drinking well upon release, but with its full fruit profile and vibrant acidity, I figure it will continue to improve and drink well through 2014 - Chris Corley, Winemaker

Vineyards, Vintage and Vinification

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.

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 was fermented and aged for 14 months in new (25%) and neutral French Oak Barrels. There is an increased the level of malolactic fermentation (80%) in the 2007 Estate Chardonnay as compared to recent vintages, rounding out the mouth feel and adding nice layers of rich complexity to both the flavor and aromatic profile.
