



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

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VINTAGE 2006

## MONTICELLO VINEYARDS

*Estate Grown Pinot Noir*

Napa Valley, Oak Knoll District

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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.

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### Tasting Notes

*Our Vintage 2006 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 pinot noir grapes that are lush with abundant rich fruit flavors.*

*As is typical for our Pinot Noir, this wine has very strong red-berry aromatics, including raspberry and strawberry. There are hints of ginger, clove and vanilla 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 will continue to develop and drink well.*

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### 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 bright fruit.

**Vintage** A slightly cool start in spring delayed bud break a bit but the growing season evened out with the heat spike in July and then moderate temperatures in Aug and Sept brought on a steady chardonnay harvest.

**Vinification** In 2006, we fermented the pinot noir in a mix of bins and small tanks, the decisions mostly based on the condition of the fruit and my desire to utilize a variety of yeasts, which further necessitates isolating batches. Whether in bin or tank, the fermentation protocols were similar in that we punch-down and pump-over more in the early stages of the fermentation and less frequently in the latter stages. This helps us to limit the extraction tannins, while still producing a balanced and full-bodied wine.

**Barrel Aging** 16 months in French Oak

**Alcohol** 14.2%