



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

VINTAGE 1996

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Cabernet Sauvignon

Tietjen Vineyard - Rutherford, Napa Valley

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.

Vineyard

In the 1980s our good friend and partner, Hugh Tietjen, acquired a small parcel in the Rutherford area of Napa Valley. This location was selected as an ideal site to grow cabernet sauvignon for Monticello Vineyards. Located not far from the base of the Mayacamas Mountains on the western side of Napa Valley, this 7-acre property was planted in the 1980s entirely to cabernet sauvignon. Two clones were selected, including the much-respected Clone #8 and a special selection of bud wood we refer to as the 'Cope' Clones.

The majority of the wine from the Tietjen Vineyard is blended with wines from our other vineyards to create our CORLEY RESERVE Cabernet Sauvignon, the Monticello Vineyards *Jefferson Cuvee* Cabernet Sauvignon, or most recently, the CORLEY *Proprietary Red Wine*.

Tasting Notes

As ever, for a true and pure 100% single vineyard bottling, this wine exhibits all the classic Tietjen Vineyard characteristics: The wine is fragrant with red berry fruit, red cherry, vanilla and a hint of eucalyptus; flavors of bright, red berry fruit and a slight earthiness follow; and the mouthfeel is medium in the attack, full-bodied, well balanced, beautifully textured with its classic long finish.

Vintage and Vinification

This vineyard, like each of ours, carries its own signature stamp - *Elegance!* We offer a very limited amount of this wine as a single vineyard designated cabernet sauvignon and in any given year 10 - 20 barrels will be produced. It aged in French oak barrels for 25 months, racked every 6 months.

1996 saw an unseasonably warm winter with substantial rainfall launched the 1996 growing season with an early bud break. A cool spring was followed by intermittent rain during the May bloom period. A relatively warm summer with several heat spells speeded veraison and ripening, while a cooling trend in September allowed grape flavors to catch up with sugars, bringing the fruit into excellent balance. Smaller clusters and a light crop resulted in deeply flavored grapes.
