



CORLEY FAMILY NAPA VALLEY

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VINTAGE 2001  
MONTICELLO VINEYARDS  
*Zinfandel*

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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 and Pinot Noir on the 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 2001 Zinfandel is dominated by aromas of black pepper, Worcestershire sauce, raspberry, cinnamon and cloves with flavors of black cherry and blueberry. This is a full bodied Zinfandel with a firm attack and a medium finish. While crafted to be enjoyed in its youth, this wine should age well for three to five years. "I am a big fan of decanting wines, both young and old, as I believe this helps to 'open' a wine up and helps to display all that it has to offer" says Chris Corley, Winemaker*

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**Vineyard Locations** The 60 planted acre vineyard is a rugged, rocky site in the Chiles Valley of Napa Valley. The Zinfandel vines were planted in the mid 1980s and have matured into healthy vines producing small lush berries with an intensity of pepper. The cool Chiles Valley area allows us to let the grapes fully ripen, yet maintain their acidity.

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**Harvest Dates / Brix** September 19, 2001 25.2 Brix

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**Vintage** The 2001 Vintage is memorable as an 'early year' which produced some very big, concentrated wines. Despite some anxiety during the frost in April, May and June were very warm months which helped move things along. Our Zinfandel was harvested on September 19 which is about as early as we have picked Zinfandel in the 6 years we have been making it. Thicker skins resulted in a higher skin to juice ratio, making for some big, rich wines in this vintage.

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**Barrel Aging** 12 Months Hungarian Oak

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**Alcohol** 14.5%

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