



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

---

VINTAGE 2003  
MONTICELLO VINEYARDS  
*Estate Grown Cabernet Franc*

Napa Valley, Oak Knoll District

---

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.

---

**Tasting Notes**

Our Vintage 2003 MONTICELLO VINEYARDS Estate Grown Cabernet Franc offers aromatics of spice, cloves and anise. The flavors follow berry, currant and little jam. The wine has a mid-weight attack, medium to full body. The tannins are well integrated and well balanced into the fruit and weight of the wine.

*"Our inaugural MONTICELLO VINEYARDS Cabernet Franc has been an exciting wine from the day we picked it on October 16, 2003. Although we have been growing cabernet franc since 1992, it is the first vintage we have bottled on its own.*

*Cabernet Franc has been the predominant varietal in all but one of our highly acclaimed CORLEY Proprietary Red Wines and we consider it extremely important to the success of that wine. The fact that our inaugural release is 100% Estate Grown Cabernet Franc supports our belief that this varietal is not just a great wine to blend, but is to be taken seriously as a stand-alone wine. It is 100% Napa Valley and we are also proud to designate it as from the newly approved Oak Knoll District of Napa Valley as well." - Chris Corley, Winemaker.*

---

**Vineyard, Vintage and Vinification**

*Home Ranch Vineyard - Oak Knoll District, Block VI - Rows 8 -14*

**Harvest Dates / Brix**    October 16, 2003 at an average 24.6 Brix, Alcohol 14.1%

**Vintage**                      Vintage 2003 is one that will be remembered for producing a vintage with high quality, great color concentration and intensity of flavors as a result of some early rains and late heat spikes that contributed to lower overall yields.

**Vinification**                Hand-Picked, the grapes were crushed to a fermentation tank and allowed to cool soak before inoculating with yeast. Active fermentation lasted about 9 days which was followed by an extended maceration of 25 days. The must was pressed and the wine was aged in French oak barrel for 18 months with three gentle rackings.