



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

VINTAGE 2004

MONTICELLO VINEYARDS

Rosé of Syrah

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

Classic Rosé!

Our Vintage 2004 MONTICELLO VINEYARDS Rose of Syrah aromatics are of rose petals, cranberry with floral tones and a hint of spice. The flavors are strawberry, cherry with spicy notes of cinnamon. The texture is delightful with a brisk attack and crisp, clean refreshing acidity.

The wine is an easy drinker, meant to be enjoyed out of an ice chest while you are letting the barbeque warm-up. It's crisp acidity and bright, easy fruit flavors are refreshing, and also pair up well with a fruit salad. Some might even enjoy it as a palate cleanser or as a counterbalance to a sweet dish.

Vineyard Information

Knollwood Vineyard - Oak Knoll District of Napa Valley

Our Syrah plantings at our Knollwood Vineyard in the Oak Knoll District of Napa Valley is planted to Clones #174 and #470. These are ENTAV Clones and they are produce grapes that yield full-bodied, deeply colored wines. Both clones are considered to provide lower relative yields, and are considered to have smaller cluster weights as they relate to other syrah clones.

Harvest

"Pre-Harvested" on August 14, 2004 at 20.2 brix. The fruit we 'pre-harvested' for this Rosé served first to thin down the crop of syrah for our syrah wine. Removing certain clusters from the vine before the last months of the growing season increases the depth, richness, and intensity of the fruit on the remaining clusters on the vine. Second, due to the timing of the thinning, the clusters we selected to remove are appropriately ripe and flavorful for making a Rosé - as we did!

The grapes were crushed and allowed to soak for 35-40 minutes prior to pressing. The wine was fermented in a small stainless steel tank and then the wine was aged in neutral oak barrels.