



MONTICELLO VINEYARDS

Sauvignon Blanc

VINTAGE 2013

TASTING NOTES

This wine has very expressive aromas, the type we enjoy when the wine is in that early-ripe stage at harvest time. I find the wine is primarily dominated by floral and citrus tones on the nose, with hints of tropical fruit aromas that shine through. On the palate, the wine is bold and fresh, displaying a vibrant level of savory acidity which helps frame the wine front to back. The wine is medium bodied, well balanced and has a refreshing citrus finish. This wine should lend itself to a fairly wide range of pairings.

- Chris Corley, Winemaker

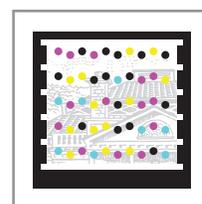
VINEYARDS, VINTAGE AND VINIFICATION

The vineyard is owned by family friends, and we have enjoyed the opportunity to make a small amount of wine with the fruit from their vineyard with a varietal that we enjoy but are not currently growing ourselves. These grapes were harvested in the first week of September from the cooler Coombsville District in southern Napa. The fruit was in great shape and was displaying nice ripe characteristics at harvest time while retaining a nice balancing level of acid, keeping it lively. The grapeskins at harvest time were just transitioning into golden ripe, which is just where we like to see our Sauvignon Blanc when making it as a single varietal. The fruit was whole cluster pressed, then fermented in a small tank. After fermentation, the wine was racked to neutral oak barrels for 6 months aging prior to bottling.

Alcohol - 14.1%

FOOD PAIRING SUGGESTION

Green Goddess Grilled Cheese Sandwich



<http://gettag.mobi>

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.