



## Chardonnay

ESTATE GROWN IN THE NAPA VALLEY  
VINTAGE 2008

### TASTING NOTES

This 100% Chardonnay has nice aromas of pears, apricots, figs, vanilla and light butterscotch. The fruit is balanced by lightly toasted and creamy oak tones. On the palate, the wine displays both a richness and a nice brightness from the acidity. The partial malolactic fermentation softens the wine but allows it to maintain an appropriate balance of acidity, essential to the balance of the wine. I find that we gain structure and depth from the barrel fermented portion of the blend and finesse and aromatic complexity from the tank fermented components. Balancing the winemaking techniques of the individual lots helps us attain the overall balance that we seek in all of our wines.

- Chris Corley, Winemaker

### VINEYARDS, VINTAGE AND VINIFICATION

Our Chardonnay vineyard in the Oak Knoll district of Napa Valley is planted with four different clones of Chardonnay (our Heirloom Clones and Dijon Clones #76, #95, #96) plant to 420A rootstock, 101-14 and 5c from which we produce Chardonnay grapes with rich bright fruit flavors. Soils are Pleasanton and Yolo Series Loam.

Our Monticello Vineyards designated Chardonnays are a great example of how the different clones, rootstock, and soil combinations specific to our vineyard create a most harmonious wine. In the blend, we have wine from each Chardonnay block on our Estate. As each of these blocks has a different character, we take a slightly different winemaking approach. Some, we have utilized malolactic fermentation; others have received a higher percentage of new oak. Most were fermented with native yeasts from our vineyard and cellar. All the grapes were pushed to full ripeness and the rich flavors and aromas are evidence. We have put together a wine that, while rich and satisfying, still maintains a balanced and appropriate acidity for pairing with a wide variety of foods.

The wine was fermented in New French Oak (34%) and stainless steel (66%) and aged for 14 months in new (34%) and neutral (66%) French Oak Barrels. There is an increased level of malolactic fermentation (34%) in the 2008 Estate Chardonnay as compared to recent vintages, rounding out the mouth feel and adding nice layers of rich complexity to both the flavor and aromatic profile.

*Oak - 14 Months in French Oak, 34% New*

*Alcohol - 14.1%*

**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.