

MONTICELLO

CORLEY FAMILY VINEYARDS

1999 Monticello Vineyards Estate Grown Chardonnay

We produce our Monticello Vineyards Estate Chardonnay from grapes that we grow in the Oak Knoll district of Napa Valley. This region of Napa Valley provides a cool climate from which we produce grapes that are lush with rich flavors and an abundance of fruit.

In order to produce quality grapes that yield wines consistent with our style we take great care in selecting the varieties, the clone, the vineyard spacing and the trellis system to match the soil and microclimate of our vineyards and in managing our vineyards for low yields.

Release Date June 1, 2001

Vineyard Location **Chardonnay – Napa Valley: Oak Knoll District**
Home Ranch Vineyard: Our 80-acre home ranch estate was established in 1970. The chardonnay used in this wine is from plantings in the mid 1980s and the early 1990s.

Harvest Dates / Brix September 9 to October 2, 1999 at an average Brix of 23.8

Vintage The 1999 vintage has more in common with 1997 than 1998. Although cooler than 1997, 1999 avoided the wetness of early and late 1998. 1999 saw a very long hang time without any rain from early April through to an Indian summer during harvest. We harvested clean and healthy fruit with excellent acidity and full ripe flavors.

Fermentation Wild yeast fermentation in barrel over five weeks

Barrel Aging Sur lie aging with weekly stirring for 10 Months in French Oak – Allier & Bertrange

Alcohol 14.1%

Tasting Notes The 1999 Monticello Vineyards Estate Grown Chardonnay offers aromatics featuring citrus and orange blossoms along with the influence of toasty French oak. The flavors follow with more citrus, pears and apples. The wine is medium bodied and the texture, fruit, oak and acid is well balanced providing a wine that is both lively and layered.