



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

VINTAGE 2004

MONTICELLO VINEYARDS

Estate Grown Pinot Noir

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 2004 MONTICELLO VINEYARDS Estate Grown Pinot Noir is produced 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. The final blend has very strong red-berry aromatics, including raspberry and strawberry. The color is quite dark for a pinot noir, and is a good indicator that this wine is of the fuller bodied class of pinot noirs. The texture of the wine is very smooth as it relates to the integration and balance of the acids, tannins and body of the wine. Considering the depth and full body of the wine, it displays fantastic finesse and complexity. This wine is tasting great upon release and should continue to develop and drink well for the next 3-5 years.

Vineyards, Vintage and Vinification

Home Ranch Vineyard - Blocks II, III, VII - Napa Valley, Oak Knoll District

Block II is planted to Dijon Clone #777; Block III is planted to Dijon Clones #667, #777, #113, #115, Block VII is planted to our Heirloom Clone. Each clone possesses its own individual character: bright fruit aromatics and flavors in one and darker aspects in another, fuller mouth-feel with firmer tannins, while another had a silkier texture. Overall our pinot noir is characterized with lush berry flavors and rich bright fruit.

Vintage Vintage 2004 is memorable warm, consistent summer weather that was bracketed by an early spring bud break and several late summer hot spells, creating growing conditions that allowed for one of the earliest harvest periods in almost a decade.

Vinification Maniacal self-flagellation in the pursuit of excellence! Everything was crushed to small fermenters and punched down by hand, including the partial whole cluster lots. Fermentations were approximately ten days, and the wines were drained then pressed at or just prior to dryness. The free run was drained directly from bin to barrel; the press fractions went to an intermediate tank prior to being racked to barrel.

Barrel Aging 16 months in French Oak

Alcohol 14.1%