



Pinot Noir

ESTATE GROWN IN THE NAPA VALLEY
VINTAGE 2007

TASTING NOTES

Our 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 Pinot Noir grapes that are lush with abundant rich fruit flavors.

As is typical for our Pinot Noir, this wine has very fragrant berry aromatics, including raspberry, strawberry and darker berry fruits. There are hints of ginger, clove and vanilla which accent the fruit. The tannins are supple, and frame the wine very well. It is a medium-to-full bodied wine that has a very nice balance of fruit and acidity. The berry flavors coat the palate and the finish resonates with berry and spice. Designed to be enjoyed young, while it is full of vim, vigor and vibrancy, this wine is tasting great upon release and should continue to develop and drink well for the next 3-4 years.

- Chris Corley, Winemaker

VINEYARDS, VINTAGE AND VINIFICATION

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

Block II is planted to Dijon Clone #777; Block III is planted to Dijon Clones #667, #777, #113, #115. Each clone possesses its own individual character: bright fruit aromatics and flavors in one, and darker aspects in another. On the palate one contributed a richer mouth-feel with firmer tannins, while another had a silkier texture. Overall our Pinot Noir is characterized with lush berry flavors and bright fruit. As is typical for our Pinot Noir, we keep the separate Clones isolated at harvest and throughout most of the barrel aging. This gives us more nuanced blending options when it's time to put together the final cuvee.

In 2007, we fermented the Pinot Noir in a mix of bins and small tanks, the decisions mostly based on the condition of the fruit and my desire to utilize a variety of yeasts, which further necessitates isolating batches. Whether in bin or tank, the fermentation protocols were similar in that we punch-down and pump-over more in the early stages of the fermentation and less frequently in the latter stages. This helps us to limit the extraction tannins, while still producing a balanced and full-bodied wine.

The tank fermentations are fermented at cool temperatures, at a range of 78-82F at the peak of fermentation. The bin fermentations are fermented much warmer, typically peaking at 88-92F. I've found that by managing the two different types of fermentations this way, we can maximize aroma and flavor retention in the tank lots, and maximize textural and depth of complexity in the bin lots. The combination of the two styles, when blended, makes for a very nice finished wine.

Oak - 16 Months in French Oak, 30% New

Alcohol - 14.2%

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.