



MONTICELLO VINEYARDS

CORLEY

Yewell Vineyard Cabernet Sauvignon

ESTATE GROWN IN THE NAPA VALLEY

VINTAGE 2007

TASTING NOTES

100% Cabernet Sauvignon from our 'Yewell Vineyard'. I have always enjoyed the natural balance that we find in the fruit from this vineyard each year. The fruit quality is a little bit brighter than our other Cabernet Sauvignon vineyards and the tannins are typically a little finer. With this 2007 vintage, I find that the tannins in particular are very refined. The wine possesses really nice red-berry fruit aromas and flavor. The aromas are a nice mix of red-berries, vanilla and lightly toasted oak. These characteristics carry through to the palate and on through the long finish. On the finish, I'm left with a nice lingering richness tinged with coffee and mocha flavors. Drink Now through 2020. Decanting Recommended (30-60 minutes).

- Chris Corley, Winemaker

VINEYARDS, VINTAGE AND VINIFICATION

Yewell Vineyard *St. Helena, Napa Valley*

The Yewell Vineyard is a tiny property located on Ehlers Lane in the St. Helena sub-appellation of Napa Valley. The fruit from this vineyard has been coming to Monticello Vineyards since approximately 1982, just after the vineyard was first planted. The rocky well drained vineyard produces intense small berried clusters that produce similarly intense wines. The wine from this vineyard is both a component of the Monticello "Jefferson Cuvee" Cabernet Sauvignon as well as the Corley Reserve Cabernet Sauvignon.

About a decade ago, our partners, Nancy and Dave Yewell acquired this lovely St. Helena property. After farming it for a few years, an intensive replanting effort was initiated. Special planting materials, trellis design and systems were utilized to achieve the highest quality from this particular site. The Corley family has worked very closely and collaboratively with the Yewell family to create a stunning wine.

Oak - 22 Months in French Oak, 50% New

Alcohol - 14.2%

St. Helena Sub-Appellation

Climate: Warm, due to greater protection from western hills, with less fog or wind incursions. The narrowing of the valley floor provides more heat reflection off the hillsides. Mid-summer temperature peak is often in the mid- to high 90°F range (31 to 35°C).

Soils: Principally gravelly silt loams, sedimentary in origin, and gravelly alluvial soils with rock.

Principal Characteristics: ripe, violet aromas and rich, but supple flavors and firm tannins.

VINTAGE

2007 was a vintage of contrasts: contrasts from previous vintages, and contrasts from early predictions to final outcome. Cold start to the year leading into a warm (but not hot), relaxed summer season with a burst of heat in September before some October rains. We harvested all of our Cabernet Sauvignon and Merlot in September with relatively modest cluster weights, smallish berries and fully flavored.

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.