



MONTICELLO VINEYARDS

Chardonnay

ESTATE GROWN IN THE NAPA VALLEY

VINTAGE 2010

TASTING NOTES

This 100% Chardonnay displays is showing great aromas of tropical fruit with citrus undertones. The oak is very well integrated and lends the wine a nice tone of lightly toasted vanilla aromas. The texture of the wine is very smooth, with a lower than typical alcohol and fresh acidity that culminates in a smooth lingering finish. Drink Now through 2015.

- 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.

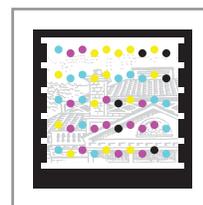
Our Monticello Vineyards designated Chardonnays are a great example of how the different clones, rootstock, and soil combinations specific to our vineyard create a most harmonious wine. Although we work with the same estate vineyard blocks each vintage, it is always interesting to see how they conduct themselves in any given season. They adapt to the season, and so do we. The differences in each growing season are what makes winemaking so fascinating, and these seasonal differences are one reason why the blends shift from year to year even though the grapes come from the same field.

In this wine, 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 and stainless steel and aged for 12+ months in new and neutral French Oak Barrels (about 1/3 new).

Oak - 12+ Months in French Oak

Alcohol - 13.8%



<http://gettag.mobi>



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.