



MONTICELLO VINEYARDS

Chardonnay

ESTATE GROWN IN THE NAPA VALLEY

VINTAGE 2011

TASTING NOTES

This 100% Chardonnay is showing great balance even at a very young age. The aromas are well balanced and offer simultaneous tones of fully ripe tropical fruit along with clean citrus fruits. The malolactic fermentation contributes a lightly buttery tone to the nose that accents the wine without asserting itself. On the palate the wine strikes a nice balancing act of rich texture with a light streak of acidity which keeps it fresh and lively. This wine has a nice lingering finish. Drink Now through 2015.

- Chris Corley, Winemaker

VINEYARDS, VINTAGE AND VINIFICATION

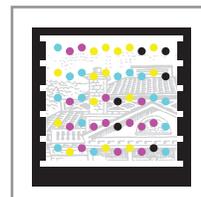
Our Chardonnay vineyard in the Oak Knoll district of Napa Valley is planted with four different clones of Chardonnay (our Heirloom Clones and Dijon Clones #76, #95, #96) plant to 420A rootstock, 101-14 and 5c from which we produce Chardonnay grapes with rich bright fruit flavors. Soils are Pleasanton 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 2011, due to the longer cooler growing season, the grapes had lower sugars and higher acidity. The grapes were fully ripe, and were showing some great tropical and citrus fruit tones right off the vine. I remember chewing on these grapes as I was sampling the fruit before harvest and thinking that we were going to have a great opportunity in 2011 to add a few more layers during fermentation and aging. This was exciting. We used a slightly higher percentage of new oak, and employed full malo-lactic fermentation with this wine, which we had not done for the previous few vintages. The result is a fully ripe, lower alcohol, extremely well balanced wine that should show well for several years.

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%



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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.