



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

VINTAGE 2004
MONTICELLO VINEYARDS
Estate Grown Cabernet Franc

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

The wine is a very nice follow-up to the inaugural 2003 vintage. The mouthfeel is elegant; the tannins are considerably softer with this batch, as I was aiming to make a wine that will be enjoyed early in its life while the young fruit aromatics and flavors can be enjoyed. The 2004 is dominated by berry and floral aromatics and the flavors tend towards red berries such as cherries and strawberries

Cabernet Franc has been the predominant varietal in all but one of our highly acclaimed CORLEY Proprietary Red Wines and we consider it extremely important to the success of that wine. The fact that this release is 100% Estate Grown Cabernet Franc supports our belief that this varietal is not just a great wine to blend, but is to be taken seriously as a stand-alone wine. - Chris Corley, Winemaker.

Vineyard, Vintage and Vinification

Home Ranch Vineyard - Napa Valley, Oak Knoll District:
Block VI - Clone 332 & Clone 312
Block II - Clone X.

Knollwood Vineyard - Napa Valley, Oak Knoll District - Clone 332.

Harvest Dates 3 separate lots picked between September 6 and September 17, 2004.

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

Vinification This being the second varietal Cabernet Franc produced under the Monticello moniker, I was keen to follow in the footsteps of the first vintage - 2003. For me, this meant pursuing a 100% pure-varietal Cabernet Franc, in the interest of making a wine that was as representative as possible of the clones we have growing on the property. In addition, as I am able to indulge in copious blending with this varietal in the making of our Corley Proprietary Red Wine, the challenge of a pure varietal bottling is a subjective and intellectual pleasure to undertake.

The lots used for this bottling were mostly bin-fermented and aged in "neutral" barrels, with the intent of letting the fruit in the bottling speak for itself.