



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

VINTAGE 2004

MONTICELLO VINEYARDS

Estate Grown Syrah

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

Our Vintage 2004 MONTICELLO VINEYARDS Estate Grown Syrah offers aromatics that burst from the glass - eucalyptus, pepper and spice, gamy meat, leather. The wine has a round, lush attack which carries through on the palate. The tannins are soft and juicy, yet present. The finish is full and lingering with just the right amount of tannin to let you know that it's not fooling around.

This bottling is our first varietal designated Syrah. In the same way as I did with the 2004 Cabernet Franc, my self-inflicted goal was to bottle this wine as 100% pure varietal. The Syrah is so distinctive from any of our other varietals; this was a lot of fun to work on.

Vineyard, Vintage and Vinification

Knollwood Vineyard - Napa Valley, Oak Knoll District

Our Syrah plantings at our Knollwood Vineyard in the Oak Knoll District of Napa Valley is planted to Clones #174 and #470. These are ENTAV Clones and they produce grapes that yield full-bodied, deeply colored wines. Both clones are considered to provide lower relative yields, and are considered to have smaller cluster weights as they relate to other syrah clones.

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 The lots were all bin-fermented, and we separated out half of the bins for whole cluster fermentation. These bins received 50% whole cluster and 50% crushed fruit for fermentation. In essence, 25% of the blend was fermented as whole cluster fruit. I felt that the whole cluster added some nice textural complexities in the mouthfeel and perhaps some additional spiciness of aromatics. As the wines were tasted throughout the aging process, I found my preferences alternating between the two treatments almost equally. In conclusion, I did not have a clear favorite, but did notice differences, and I think the resulting blend is improved as a result of going the two simultaneous routes.

Alcohol 14.1%