



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

VINTAGE 2005

CORLEY

Cabernet Sauvignon

Napa Valley - [State Lane Vineyard](#) - Yountville

STATE LANE VINEYARD

In 1982, we began purchasing cabernet sauvignon from this vineyard on State Lane in Yountville and we have referred to it as 'State Lane Vineyard' on some of our earliest cabernet sauvignon wines. The vineyard quickly became the main source of Cabernet Sauvignon for our CORLEY RESERVE Cabernet Sauvignon and in 1989 we had the good fortune to be able to acquire the vineyard.

The cabernet sauvignon vines farmed in the 1980's were originally planted in 1971. Due to phylloxera we replanted the vineyard in the 1990's. The 12+ acre site is planted to Cabernet Sauvignon clone #337. We are pleased to have this vineyard jewel return to maturity after its re-planting. The grapes again provide the majority of cabernet sauvignon for our CORLEY RESERVE Cabernet Sauvignon and are an important component of our CORLEY Proprietary Red Wine.

YOUNTVILLE

Climate: Moderate, with definite cool marine influence and fog contributing to cool summer mornings and the marine breeze keeping afternoons more comfortable than further up-valley. Mid-summer peak temperatures may reach 90°F (31°C), with noticeable diurnal fluctuation to the mid-50°F range (13°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.

TASTING NOTES - 189 Cases Produced

As ever, for a true and pure 100% single vineyard bottling, this Vintage 2005 exhibits all the classic State Lane Vineyard characteristics: *"This wine has a nice juxtaposition of somewhat bright and lively aromas which are based on darker berry fruits. Well-integrated toasty and vanilla oak aromas mingle in as well. The texture of this wine is rich and full. True to form for our State Lane Vineyard, there are firm but rich tannins which frame the wine and give it definition. I find a very appealing finish which reminds me of a rainy night, leather sofa, logs on the fire and a big hunk of bittersweet chocolate at my side."* - Chris Corley, Winemaker

2005 was a long, cool growing season. We were very pleased to achieve nice levels of ripeness and flavor development without the accompanying rise in brix. This allowed us to make wines which are rich in flavor, aroma and texture without too high a level of alcohol. The grapes retained a little more of their natural acidity than they would in a shorter, hotter growing season. As a result, the wines are a little brighter and express a fruit profile that is a little more vibrant than jammy. These differences in personalities across vintages are what makes winegrowing such an exciting lifelong endeavor.