



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

VINTAGE 2003
CORLEY RESERVE
Estate Grown Chardonnay

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 Vintage 2003 CORLEY RESERVE Estate Grown Chardonnay offers bright complex aromatics featuring peaches, pears, citrus, light caramel, vanilla, cream, along with the influence of toasty, spicy new French oak. The flavors follow similarly with butterscotch, cream, caramel, pears, figs and vanilla. The wine is big, full, rich, round on the attack, full in the middle and rich and unctuous on the finish.

Vineyard Location

Home Ranch Vineyard - Oak Knoll District of Napa Valley

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, each to 420A rootstock. The Dijon clones produce Chardonnay grapes with well balanced, rich, bright, chardonnay fruit flavors and aromatics. Our Heirloom Clone layers exotic tropical aromatics and a bright acidity onto classic chardonnay fruit characteristics.

Vineyards, Vintage and Vinification

Harvest Dates / Brix September 6 & 25, 2003 at 23.2- 24.3 Brix

Vintage Vintage 2003 is one that will be remembered for producing a vintage with high quality and an intensity of flavors as a result of some early rains and late heat spikes that contributed to lower overall yields.

Vinification Our Heirloom Clone was whole cluster pressed and the Dijon Clones were crushed and pressed, each being racked to barrel the following day. The wines were barrel fermented and then aged 13 months in predominately new French oak (Louis Latour). The Dijon Clones were stirred weekly for the first six months and underwent malo-lactic fermentation; the Heirloom Clone was stirred less so to preserve its exotic aromatics with no malo-lactic fermentation.

The CORLEY RESERVE Chardonnay is crafted in a rich style. The grapes are the finest from the vintage and their rich ripe complex character allow us to utilize higher levels of malo-lactic fermentation and new oak while still maintaining a balanced wine.

Barrel Aging 15 Months in French Oak
Alcohol 14.1%