



CORLEY FAMILY NAPA VALLEY

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VINTAGE 1999

## CORLEY RESERVE

*Estate Grown Chardonnay*

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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 and Pinot Noir on the five small vineyard sites in the Oak Knoll, Yountville, Rutherford and St. Helena appellations of Napa Valley.

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**Tasting Notes**

*The Vintage 1999 CORLEY RESERVE Estate Grown Chardonnay offers bright full intensity aromatics featuring lemon and citrus, and tropical notes, along with the influence of toasty, spicy new French oak. The flavors follow similarly and lead you to think of lemon cream, or lemon meringue pie, because of the richness in the wine. The wine is medium-full bodied, and beautifully textured with the perfect level of acidity to maintain liveliness and vibrancy.*

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**Vineyard Locations**

*Home Ranch Vineyard and Knollwood Vineyard  
Oak Knoll District of Napa Valley*

Our Chardonnay vineyards in the Oak Knoll district of Napa Valley are planted with four different clones of Chardonnay (our Heirloom Clones and Dijon Clones #76, #95, #96, each to 420A rootstock) from which we produce Chardonnay grapes with rich bright fruit flavors.

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**Harvest Dates / Brix**

September 15 - October 2, 1999 at an average 24.3 Brix

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**Vintage**

1999 saw a very long hang time without any rain from early April through to an Indian summer during harvest. We harvested clean and healthy fruit with excellent acidity and full ripe flavors. The 1999 Vintage is also garnering a reputation as one of the great vintages of the last 30 years in Napa Valley, not to mention that it is the last vintage of the century that established Napa Valley, without doubt, as one of, if not, *the* premier growing area of the world.

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**Fermentation**

Fermentation in French oak barrel at an average of 50 degrees. Sur lie aging with weekly stirring for 11 Months.

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**Barrel Aging**

Sur lie aging with weekly stirring for 12 Months in French Oak - Allier

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**Alcohol**

14.1%

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