



CORLEY FAMILY NAPA VALLEY

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VINTAGE 2000

## MONTICELLO VINEYARDS

*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**

*Our Vintage 2000 MONTICELLO VINEYARDS Estate Grown Chardonnay offers aromatics of citrus and green apple which are complemented by a very slight butterscotch aroma from the malo-lactic fermentation. The oak adds a subtle layer of creaminess. The wine is medium-bodied and well-balanced in the mouth, the flavors consistent with the aromatics. It finishes nicely with a good balance of acidity and rich texture.*

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**Vineyard Locations**

*Home Ranch Vineyard and Knollwood Vineyard - Oak Knoll District*

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 12 - 23, 2000 at an average 24.4 Brix

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**Vintage**

The 2000 vintage follows 1999 as an excellent year for both our Chardonnay and Pinot Noir. A cool Spring allowed the grapes to develop slowly early on. A heat spike in mid-June gave us a little jump start into the ripening process, and July through August we experienced day after day of moderate temperatures and tons of sunshine. In the beginning of September, things cool which allowed the grapes to develop some great flavors and maintain good acidity.

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**Fermentation**

A combination of wild yeast fermentation over 5 - 6 weeks and selected strains of cultured yeasts were used to ferment the wine in French oak barrel at an average of 50 degrees. Sur lie aging with weekly lees stirring for 11 Months.

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**Barrel Aging**

Aged 10 months sur lie in French Oak

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**Alcohol**

14.1%