



CORLEY FAMILY NAPA VALLEY

VINTAGE 2001

MONTICELLO VINEYARDS

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

Tasting Notes

Our Vintage 2001 MONTICELLO VINEYARDS Estate Grown Chardonnay offers aromatics of pears, peaches and a hint of butterscotch from the malo-lactic fermentation. The flavors follow with citrus, pear, melon and subtle layers of caramel and vanilla. The wine has a medium attack, nice full bodied middle. The wine finishes nicely with a good balance of acidity and rich texture.

Vineyard Locations

Home Ranch Vineyard - Oak Knoll District

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) from which we produce Chardonnay grapes with rich bright fruit flavors.

Harvest Dates / Brix

September 7 - 10, 2001 at an average 24.8 Brix, Alcohol 14.1%

Vintage

Vintage 2001 will be remembered for its early start, quick growing season, and beautiful summer weather. The conditions produced healthy vineyards that delivered seamlessly ripe, well-balanced, aromatic and flavorful wines.

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.

Barrel Aging

Aged 9 months sur lie in Allier and Vosges French Oak, 30% new. The wine was lees stirred weekly for the first seven months then allowed settling clean.
