



CORLEY FAMILY NAPA VALLEY

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VINTAGE 2002

## 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 2002 MONTICELLO VINEYARDS Estate Grown Chardonnay offers aromatics of pears, and green apples. The flavors follow with pear, melon lemon and a hint of figs. The wine has a medium attack, nice full middle body, with fresh acidity and a rich and lingering finish.*

“The wine is a blend of six lots of Chardonnay from two vineyard blocks on our estate and it is a great example of how the different clone, rootstock and soil combinations in our vineyard combine to create a most harmonious wine. The grapes were pushed to full ripeness in the vineyard and the rich flavors and aromas are evidence of this. The wine was fermented using native (wild) yeasts but each individual lot of wine received slightly different oak or malolactic treatment to capitalize on each lot’s individual characteristics. By exercising a subtle hand, we have a wine that, although rich and satisfying, still maintains a balanced and appropriate acidity for pairing with a variety of foods” - Chris Corley, Winemaker.

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**Vineyard Location**     *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 to 420A rootstock, 101-14 and 5c from which we produce Chardonnay grapes with rich bright fruit flavors.

**Harvest Dates / Brix**     September 13 and 14, 2002 at an average 24.8 Brix, Alcohol 14.1%

**Vintage**     Vintage 2002 produced a balanced grape crop that is average-to-light in terms of yield and showing excellent, intense colors and flavor concentration.

**Vinification**     The wine was fermented in French oak barrels (30% new) over 5 - 6 weeks utilizing wild yeasts at an average of 50 degrees. Aged 10 months sur lie, the wine was lees stirred weekly for the first four months, bi-weekly for the next four, and then allowed settle clean.

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This certification mark guarantees a wine to be made 100% from grapes grown, produced and bottled in the Napa Valley. We are proud participants of the “100% Napa Valley” Certification Mark program. Look for the mark on the back label of our 2002 Monticello Vineyards Estate Grown Chardonnay.