



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

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VINTAGE 2004

## MONTICELLO VINEYARDS

*Estate Grown Chardonnay*

Napa Valley, Oak Knoll District

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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, Pinot Noir and Syrah on 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 2004 MONTICELLO VINEYARDS Estate Grown Chardonnay offers bright complex aromatics featuring peaches, pears, citrus, light caramel, and figs. The flavors follow with fig, pear, melon, lemon and vanilla. The wine has a medium attack, rich full middle body, with fresh acidity and a rich and lingering finish.*

“Our Monticello Vineyards designated chardonnays are a great example of how the different clone, rootstock and soil combinations specifics in our vineyard combine to create a most harmonious wine. In the blend, we have wine from each chardonnay block on our Estate. As each of these blocks has a different character, we take a slightly different winemaking approach. Some, we have utilized malolactic fermentation; others have received a higher percentage of new oak. Most were fermented with native yeasts from our vineyard and cellar. All the grapes were pushed to full ripeness and the rich flavors and aromas are evidence. We have put together a wine that, while rich and satisfying, still maintains a balanced and appropriate acidity for pairing with a wide variety of foods. The wine is best enjoyed chilled.”  
- Chris Corley, Winemaker.

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### Vineyards, Vintage and Vinification

*Home Ranch Vineyard - Napa Valley, 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** First week of September 2004 at an average 24.8 Brix, Alcohol 14.1%

**Vintage** Vintage 2004 is memorable for its early spring start, slow and steady ripening period through the summer months and a fast, hot finish several weeks ahead of traditional harvest timelines. Warm, consistent summer weather was bracketed by an early spring bud break and several late summer hot spells, creating growing conditions that allowed for one of the earliest harvest periods in almost a decade.

**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.