



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

VINTAGE 2002

MONTICELLO VINEYARDS

Estate Grown Pinot Noir

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 2002 MONTICELLO VINEYARDS Estate Grown Pinot Noir's strawberry, raspberry, root beer and floral aromatics led into a wine with classic raspberry and cherry flavors. The wine is extremely well-balanced from attack to finish on the palate with a soft weightiness for the mouth-feel and well integrated tannins and acids that just barely express themselves through the wine's silky texture.

Our 2002 Estate Grown Pinot Noir may prove to be a benchmark for the future of Monticello Vineyards Pinot Noir. 35 years growing pinot noir on the property have led us to this wine, the first isolated blend of our Dijon Clones planted in Block III, which in many respects is indicative of an exciting new style of pinot noir for us. Even more exciting is the decided lack of winemaking intervention that brought this wine to the table. The wine is truly representative of its respective grapes. Taste Our Vineyard! - Chris Corley, Winemaker

Vineyard Locations *Home Ranch Vineyard - Block III*
Oak Knoll District of Napa Valley

Our Block III Pinot Noir vineyard in the Oak Knoll District of Napa Valley is planted with four different clones of Pinot Noir (Dijon Clones #667, #777, #113, #115) from which we produce pinot noir grapes with lush berry flavors and rich bright fruit.

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. Vintage 2002 is considered an excellent Pinot Noir vintage.

Fermentation Wild yeast fermentation over ten days in small bins and an open top fermenting tank

Barrel Aging 16 Months French Oak

Alcohol 14.1%
