



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

VINTAGE 2003

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 2003 MONTICELLO VINEYARDS Estate Grown Pinot Noir is produced from grapes that we grow in the Oak Knoll district of Napa Valley. This region of Napa Valley provides a cool climate from which we produce grapes that are lush with rich flavors and an abundance of fruit. This wine offers aromatics of ripe berries and black cherries. The flavors follow with raspberry and hints of strawberry. The texture is rich and elegant finishing long on the palate. Like our past pinot noirs 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 express themselves through the wine's silky texture.

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 2003 is one that will be remembered for producing a vintage with high quality and an intensity of flavors. A long cool summer allowed the fruit flavors to evolve beautifully ahead of the sugar accumulation. Heat spikes in September helped move the harvest forward after many felt it would be a late year.

Fermentation The wine fermented over ten days in small fermentation bins. A combination of wild and inoculated yeasts were utilized to induce fermentation. The cap was hand-punched three times daily during fermentation. The must was then pressed directly to barrel.

Barrel Aging 16 Months French Oak

Alcohol 14.1%
