



2004 Paolo's Vineyard Syrah



Technical Data

Varietal Blend	95% Syrah 5% Cabernet
Average Sugar at Harvest	27.0° Brix
Alcohol.....	14.7%
Cooperage.....	70% French 30% American
Percentage New Oak.....	48%
Harvest Date.....	Sep 14 & 15, 2004
Bottling Date	Sep 2006
Cases Produced	400
Optimum Consumption	2007-2012

Vineyard Notes

Located on a mountainside high above Dry Creek Valley, the rocky soils of Paolo's Vineyard produce intensely flavored grapes at naturally low yields. Using sustainable practices and organic materials, we farm our estate vineyards without chemical fertilizers, pesticides or herbicides.

Yields were pushed lower in 2004 due to the cold, wet, dark spring of 2003 (grape bunches are formed internally the spring before they emerge). Our regulated deficit irrigation practices caused the individual grapes to be much smaller thus even more intensely flavored. Given the smaller number of bunches with smaller berries in 2004, we were further rewarded with wonderfully mild and even summer temperatures—the harvest was our earliest on record. What a spectacular year!

Winemaker's Notes

Harvested at two separate times for optimum ripeness, the grapes were destemmed but not crushed, carefully hand sorted, and held in stainless steel for three days. The whole berry fermentation was conducted in open-top tanks to bring out complexity in the palate. After a gentle pressing, the wine aged for 24 months in primarily French oak barrels. Unfined and unfiltered.

Tasting Notes

The aroma of the 2004 Paolo's Vineyard Syrah opens with ripe blueberry and blackberry underpinned by vanilla and white pepper. The highly-textured palate balances the luscious fruit with a supple, velvety firmness. This wine carries the hallmarks of Montemaggiore: rich and mouth-filling yet elegant, with well integrated oak, smooth tannins and a long finish.

Montemaggiore Syrah will improve with time in your cellar. If opened within the first few years of release, we suggest you decant it for an hour or two.