

Montemaggiore

3 DIVAS

RUSSIAN RIVER VALLEY • VIOGNIER 36 %

MARSANNE 32 % • ROUSSANNE 32 %

SARALEE'S VINEYARD 2009

Technical Data

Varietal Blend	36% Viognier 32% Marsanne 32% Roussanne
Average Sugar at Harvest	26.8° Brix
Alcohol	14.6%
Cooperage	100% French
Percentage New Oak	0%
Harvest Date	Oct 2-30, 2009
Bottling Date	March 2010
Release Date	June 2010
Cases Produced	100
Optimum Consumption	2010-2013

Tasting Notes

The vibrant, rich aroma offers intriguing notes of orange blossom, pear, toasted almonds and clove. The harmonious mouthfeel is medium in weight, with a velvety texture whose flavors carry through for a long, fresh finish.

This classic blend of white Rhône varietals, with its elegant yet rich personality, is an excellent match for many meals or even as an aperitif. 3Divas pairs well with crab cakes, curries, grilled swordfish, barbequed oysters, pasta with roasted cauliflower, baked scallops, goat cheese, and avocado salad. Serve slightly chilled.

Vineyard Notes

Located in the alluvial plain of the Russian River Valley just two miles from the river itself, Saralee's Vineyard has deep and fertile soils comprised of gravel, sand, and loam. On summer evenings, the cool fog rushes down the valley from the Pacific Ocean, allowing the grapes an extended growing season. With the long hang time, the grapes develop full flavor maturity while retaining the all-important natural acidity.

Vintage Notes

The 2009 growing season was almost picture perfect with a dry, mild spring and a warm but not hot summer. The Viognier was picked early in October, and the plan was to pick the other two varietals a bit later—but then a drenching storm brought five inches of rain. After the vineyards dried out, the weather turned exceptionally cool. Ripening was delayed so much that the Marsanne and Roussanne weren't harvested until four weeks after the Viognier.

Winemaker's Notes

Select grape bunches were hand-harvested before sunrise, and brought to the winery early in the morning while still very cold. The bunches were hand-sorted to remove individual overripe berries, then whole-cluster pressed into a stainless steel tank. After 24 hours the juice was racked into neutral French oak barrels and each varietal was fermented separately. In order to retain its natural acidity, the wine did not undergo malolactic fermentation. The three varietals were then blended and bottled early to retain the bright and vibrant fruit characteristics. Filtered.

