

Montemaggiore

ROSÉ

DRY CREEK VALLEY • SONOMA COUNTY

PAOLO'S VINEYARD • SYRAH 100%

ESTATE GROWN 2009

Technical Data

Varietal Blend	100% Syrah
Average Sugar at Harvest	23.1° Brix
Alcohol.....	14.0%
Cooperage.....	100% French
Percentage New Oak	0%
Harvest Date.....	Oct 12, 2009
Bottling Date	March 2010
Release Date.....	May 2010
Cases Produced	75
Optimum Consumption	2010-2011

Tasting Notes

The vibrant and intense ruby color of the Montemaggiore Rosé divulges its gorgeous raspberry and strawberry flavors tempered by tangy acidity. Made in the classic dry style of a Provençal Rosé, this wine's fruit flavors are balanced by a vibrant acidity. Medium-bodied and round on the palate, the Montemaggiore Rosé carries enough weight and complexity to please the most discerning aficionados.

Endlessly versatile and classically refreshing, this sophisticated wine is an excellent match for a summertime al fresco meal. Pairs well with barbecued shrimp, gazpacho, pasta al pesto, a simple baguette with prosciutto, tuna carpaccio, sautéed scallops, roast turkey, and avocado soup. Serve slightly chilled.

Vineyard Notes

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

Vintage Notes

The 2009 growing season was almost picture perfect with a dry, mild spring and a warm but not hot summer. The harvest season generally started on time, but half-way through meteorologists predicted a huge rainstorm. The latest-ripening vineyard of 877 clone Syrah really needed another week of sunshine to make a full-bodied red wine. Instead, the grapes were picked early specifically to make Rosé—just one day before five inches of rain fell.

Winemaker's Notes

Select Syrah bunches were hand-harvested in mid-October and brought less than 100 yards to our estate winery. There they were destemmed, carefully hand-sorted at the berry level, crushed, and held for 36 hours on their skins to obtain the vibrant ruby color. After pressing, the juice was inoculated with yeast from Bandol (Provence, France) to emphasize mouthfeel. The six-week fermentation took place in neutral oak barrels at 60°F. The wine aged for an additional four months in French oak barrels. Filtered.

