

Montemaggiore

3 DIVAS

RUSSIAN RIVER VALLEY · VIOGNIER 34 %

MARSANNE 33 % · ROUSSANNE 33 %

SARALEE'S VINEYARD 2010

Technical Data

Varietal Blend	34% Viognier 33% Marsanne 33% Roussanne
Average Sugar at Harvest	22.8° Brix
Alcohol	14.1%
Cooperage	100% French
Percentage New Oak	0%
Harvest Date	Oct 4-26, 2010
Bottling Date	April 2011
Release Date	June 2011
Cases Produced	200
Optimum Consumption	2011-2014

Tasting & Serving Comments

The vibrant, multi-faceted aroma offers intriguing notes of pineapple, orange blossom, pear, and toasted almonds. The harmonious mouthfeel is medium in weight, with a silky and supple 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, barbecued oysters, pasta with roasted cauliflower, baked scallops, goat cheese, and avocado salad. Serve slightly chilled.

Vineyard Profile

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 Summary

Despite a challenging growing season with cooler than normal summer temperatures and scorching heat as harvest approached, the quality and intensity of the 2010 vintage is outstanding. The Viognier was picked early in October at a moderate Brix with the desired phenolic concentration. The Marsanne was picked a couple of weeks later, again right on target in terms of flavors. The Roussanne, on the other hand, never quite got as ripe as desired, but was picked just before vines completely shut down for the season.

Winemaking 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 of the three varietals was fermented separately. In order to retain its natural acidity, the wine did not undergo malolactic fermentation. The varietals were then blended and bottled early to retain the bright and vibrant fruit characteristics. Filtered.

