

Montemaggiore

SYRAH

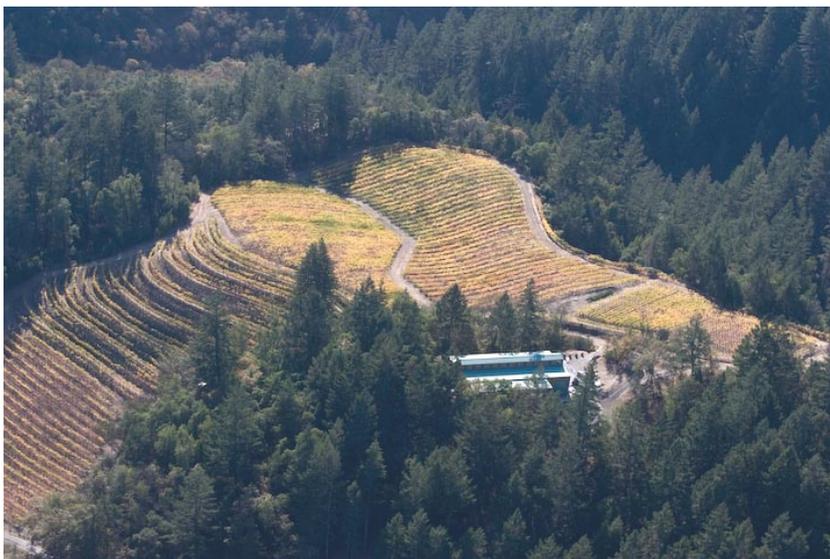
DRY CREEK VALLEY • SONOMA COUNTY

PAOLO'S VINEYARD • ESTATE GROWN

2010

Technical Data

Varietal Blend.....	100% Syrah
Average Sugar at Harvest.....	24.4° Brix
Alcohol	14.8%
Cooperage	100% French
Percentage New Oak.....	36%
Harvest Dates	Oct 12-17, 2010
Bottling Date.....	Apr 2012
Cases Produced.....	400
Optimum Consumption.....	2013-2022



Tasting & Serving Comments

The 2010 Syrah's luscious blackberry and black cherry aromas are framed by notes of cocoa and black pepper. The flavors on the palate are similar, with the firm tannins and acid balance suggesting a promising future. The finish is medium-long and smooth.

Paolo's Vineyard Syrah pairs well with marinated tri-tip, salmon grilled on a cedar plank, lamb kebabs, pasta bolognese, grilled portobellos, pork tenderloin, bacon rösti, lamb burgers, and sheep's milk cheeses.

Montemaggiore Syrah will improve with time in your cellar. In its youth, the wine will flaunt its fruit characteristics, while over time it will gain further complexity and the individual flavors will integrate. If opened within the first few years of release, please decant the wine for several hours.

Vineyard Notes

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

Vintage Profile

Although 2010 was disastrous for many on California's north coast, Montemaggiore experienced a great vintage. Spring was wet and cold, followed by a cool summer with temperatures about 5-10°F below normal. For several days in late August and early September, however, temperatures rose well above 100°F. Grapes in many vineyards shriveled and sunburned but Paolo's Vineyard was unaffected due to its high elevation (thus moderating temperatures), close vine spacing (less direct sunlight), and biodynamic practices (heartier vines). Our harvest started a bit later than usual in mid-October due to the generally cool season.

Winemaker Notes

Three individual blocks of Syrah were hand-harvested over five days starting in mid-October. The grapes traveled less than 100 yards to the estate winery where they were destemmed but not crushed, then carefully hand-sorted at the berry level. About 20% of whole clusters (including stems) were added for complexity. All the grapes underwent a four-day cold soak in open-top stainless steel tanks, then were inoculated with the northern Rhône Syrah yeast. The whole berry fermentation with punchdowns for cap management brought out the wine's complexity on the palate. After a gentle pressing in a stainless steel basket press in order to limit astringency, the wine aged for 18 months in 100% French oak barrels.