



2003

# Superiore



## Technical Data

Varietal Blend .....	77% Cabernet 23% Syrah
Avg Sugar at Harvest.....	25.7° Brix
Alcohol.....	14.6%
Cooperage.....	100% French
Percentage New Oak.....	57%
Harvest Date.....	October 2003
Bottling Date .....	September 2005
Cases Produced .....	650
Optimum Consumption .....	2006-2013
Suggested Retail Price .....	\$40 per bottle

## Vineyard Notes

Located on a mountainside high above Dry Creek Valley, the rocky soils of our Cabernet and Syrah vineyards 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.

"Strange" best describes the 2003 growing season. February saw bud break come two weeks early but then growth slowed in March and April with the deluge of rain. The summer was mild and July brought rain, not once but three times—very unusual for our typically rain-free summer. Strangely, this unusual season resulted in phenomenal fruit complexity!

## Winemaker's Notes

We fermented this wine with multiple yeasts to bring out the natural berry flavors of the Syrah and the spicy complexity of the Cabernet. The Cabernet underwent a short cold soak, 14-day fermentation, and 5-day extended maceration in stainless steel tanks. The Syrah underwent a short cold soak, 11-day fermentation, and no extended maceration. The wine was blended in May 2005 and bottled after aging for 23 months in French oak barrels.

## Tasting Notes

The aroma of this wine conveys a classic blend of Cabernet Sauvignon and Syrah: juicy berries underpinned by complex spiciness. The succulent black cherry and kalamata tapenade aromas are balanced with toasty oak, ripe tannins and a round, full-bodied structure. This wine carries the hallmarks of Montemaggiore: rich and mouth-filling yet elegant, with well-integrated oak and a long finish.

Montemaggiore Superiore 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.