



2003 Paolo's Vineyard Syrah



Vineyard Notes

Located on a mountainside high above Dry Creek Valley, the rocky soils of Paolo's Vineyard 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 seemed to track normally, but then July brought rain, not once but three times—very unusual for our typically rain-free summer. The season culminated with an intense heat spell in late September. Strangely, this unusual season resulted in phenomenal fruit complexity!

Winemaker's Notes

Harvested at two separate times for optimum ripeness, the grapes were destemmed but not crushed, carefully hand sorted, and held in stainless steel for four days. The whole berry fermentation was conducted in a combination of open- and closed-top tanks to bring out both the natural fruit and a depth of palate. After a gentle pressing, the wine aged for 18 months in primarily French oak barrels. Unfined and unfiltered.

Tasting Notes

The aroma of the 2003 Paolo's Vineyard Syrah opens with deep, rich blackberry underpinned by hints of bittersweet chocolate and white pepper. The highly-textured palate balances the luscious fruit with a supple, velvety firmness. This wine carries the hallmarks of Montemaggiore: rich and mouth-filling yet elegant, with well integrated oak, smooth tannins and a long finish.

Montemaggiore Syrah 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.

Technical Data

Varietal Blend	95% Syrah 5% Cabernet
Average Sugar at Harvest	25.1° Brix
Alcohol.....	14.8%
Cooperage.....	83% French 17% American
Percentage New Oak.....	53%
Harvest Date.....	Oct 3 & 11, 2003
Bottling Date	May 2005
Cases Produced	750
Optimum Consumption	2006-2012