



**Montemaggiore**  
**RESERVE**  
 DRY CREEK VALLEY • SONOMA COUNTY  
 SYRAH 100% • ESTATE GROWN  
 2007

**Technical Data**

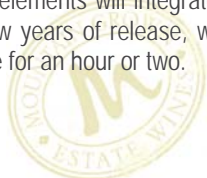
Varietal Blend.....	100% Syrah
Average Sugar at Harvest.....	24.6° Brix
Alcohol.....	14.6%
Cooperage.....	100% French
Percentage New Oak.....	55%
Harvest Dates.....	Sep 26, 2007
Bottling Date.....	May 2009
Release Date.....	Apr 2010
Cases Produced.....	150
Optimum Consumption.....	2010-2020



**Tasting Notes**

The aroma of the 2007 Reserve Syrah opens with deep, rich cherry and blackberry aromas, underpinned by hints of vanilla, mocha, and pepper. The tannins are soft and supple, and the texture silky, while the finish is long and smooth. Pairs well with grass-fed steak, grilled sausages, Manchego cheese, butterflied lamb, and pasta bolognese.

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 various elements will integrate. If opened within the first few years of release, we suggest you decant the wine for an hour or two.



**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. The uppermost part of Paolo's Vineyard which we call the Hilltop always has the lowest yields and the most concentrated wines. Using biodynamic practices and organic materials, we farm our vineyards without chemical fertilizers, pesticides or herbicides.

The 2007 growing season proved ideal, with grape sugars ripening at the same rate as the flavors and tannins, whereas often the sugars get way ahead of the phenolics. The winter had brought half our usual rainfall, and an early spring led to early budbreak. The heart of the growing season was picture perfect, with moderate temperatures and significant cooling fog. Harvest started right on time and although clusters were lighter and smaller, the grapes had excellent flavors.

**Winemaker's Notes**

The grapes from this Reserve Syrah came from our Hilltop, whose exceptional quality in 2007 merited a reserve bottling. At harvest, all the grapes were destemmed but not crushed, then carefully hand sorted at the berry level. 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 19 months in 100% French oak barrels. This reserve bottling sees a bit more new oak than our flagship Paolo's Vineyard Syrah.