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Fact Sheet

Intent on producing exceptional estate-grown wines and olive oil, Lise and Vincent Ciolino farm 55 acres on a mountainside along the western edge of Sonoma County's Dry Creek Valley in 2001. Here we cultivate a 10-acre vineyard of Syrah, Cabernet Sauvignon and Viognier, along with 800 olive trees using organic and Biodynamic® methods—hence no chemical fertilizers, herbicides, or pesticides. Our commitment to the environment includes recycling the winery “grey water” for reuse as vineyard irrigation along with solar power generation.

Brand: ***Montemaggiore***

Appellation: Dry Creek Valley

Wines: Paolo's Vineyard Syrah

Reserve (Syrah, only in exceptional vintages)

Nobile (Cabernet Sauvignon, Syrah blend)

Rosé (Syrah)

3Divas (Marsanne, Roussanne, Viognier blend)

Winemaker: Lise Ciolino

Winegrower: Vincent Ciolino

First Vintage: 2002

Estate Vineyards:

Location: Rocky western mountainside, 750ft elevation, 15 miles from the Pacific Ocean

Training: Cane pruned, Double Guyot trained, Vertical Shoot Positioned Trellis

Yields: One to two tons per acre

Certification: Biodynamic® by Demeter since July 2009

8.50 acres of Syrah (Paolo's Vineyard), 70% planted in 1999-2002, 30% planted in 2005-2009

Clones: #1, #877 Rootstock: 110R, 101-14

1.25 acres of Cabernet Sauvignon, planted in 1991

Clones: #7, #8 Rootstock: 5C

0.25 acres of Viognier, planted in 2009

Clone: #642 Rootstock: 101-14

Case Production: 1,300 (2002); 1,400 (2003); 1,100 (2004); 1,000 (2005) 500 (2006); 1,000 (2007); 550 (2008)

Coopers: Cadus, Damy, François Frere, Nadalie, Saury, Seguin-Moreau, Taransaud, Vicard

Winery: Vaslin-Bucher JLB 12 (automated stainless steel basket press)
1375-gallon open-top stainless steel tanks with optional close-top lids
Night-air cooled, naturally-lit, wood-free building

Olive Groves: 2.5 acres of Frantoio, Leccino, and Pendolino

Olive Press: LDM Italia grinder and hydraulic press

April 2010