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## Vineyard Practices

Situated on a mountainside in Sonoma County's Dry Creek Valley appellation, 750 feet above the valley floor, Montemaggiore's steeply-terraced vineyards have shallow, rocky, well-drained soils. Our closely-planted, low-yielding vines cling to the mountainside, producing grapes with intense flavors. We apply Biodynamic® farming practices to accentuate and conserve the unique *terroir* of our mountainside property, caring for our vines with handwork and personal attention.

At Montemaggiore, where our vineyards surround the family home, we live in harmony with the land. We enrich our soils naturally through the use organic and biodynamic compost. Our flocks of sheep and chickens control vineyard grasses and insect pests naturally while simultaneously fertilizing the soil. Leaving riparian corridors and woodlands intact, we leverage our diverse habitat by encouraging owls and raptors to control the rodent populations. We encourage native grasses to carpet our vineyard, attracting beneficial mites and bugs that prey on insects harmful to grapevines. We irrigate our vineyards using winery "grey water" naturally recycled in our wetland. Avoiding chemical fertilizers, herbicides and pesticides, we maintain a vital, regenerating ecosystem both in our soils and above ground, in flora and fauna populations. After having utilized Biodynamic farming for three years, we were certified in 2009.

Attentive hand work and exacting strategies define our practices: meticulous cane pruning, precise irrigation management, rigorous crop thinning at *veraison*, vigilant canopy management and careful hand harvesting. At Montemaggiore, where all our wines come from estate grapes, we care for each individual vine and adapt to the unique *terroir* of each vineyard block.

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