

2010 Syrah	2009 Syrah	2008 Syrah	Commonality
<p>See</p> <p>Color: </p> <p>Sniff</p> <p>Aromas: </p> <p>Intensity: </p> <p>Sip</p> <p>Flavors: </p> <p>Intensity: </p> <p>Acidity: </p> <p>Body: </p> <p>Texture: </p> <p>Alcohol: </p> <p>Finish: </p> <p>Summarize</p> <p>Balance: </p> <p>Preference: </p>	<p>See</p> <p>Color: </p> <p>Sniff</p> <p>Aromas: </p> <p>Intensity: </p> <p>Sip</p> <p>Flavors: </p> <p>Intensity: </p> <p>Acidity: </p> <p>Body: </p> <p>Texture: </p> <p>Alcohol: </p> <p>Finish: </p> <p>Summarize</p> <p>Balance: </p> <p>Preference: </p>	<p>See</p> <p>Color: </p> <p>Sniff</p> <p>Aromas: </p> <p>Intensity: </p> <p>Sip</p> <p>Flavors: </p> <p>Intensity: </p> <p>Acidity: </p> <p>Body: </p> <p>Texture: </p> <p>Alcohol: </p> <p>Finish: </p> <p>Summarize</p> <p>Balance: </p> <p>Preference: </p>	<p>See</p> <p>Color:</p> <p>Sniff</p> <p>Aroma:</p> <p>Intensity:</p> <p>Sip</p> <p>Flavors:</p> <p>Intensity:</p> <p>Acidity:</p> <p>Body:</p> <p>Texture:</p> <p>Alcohol:</p> <p>Finish:</p> <p>Summarize</p> <p>Balance:</p>

Aromas – Flavors

Citrus: grapefruit lemon lime mandarin orange peel

Tropical: melon pineapple passionfruit lychee banana

Floral: honeysuckle orange blossom jasmine violets

Vegetal: green pepper grass mint tobacco hay olive asparagus

Mineral: flint stone diesel kerosene tar wet cement

Spice: clove nutmeg cinnamon pepper vanilla anise

Berry: currant strawberry plum blueberry cherry blackberry

Nut: almond hazelnut coconut

Wood: pine cedar oak smoke toast earthy leather coffee

Caramel: buttery honey cocoa chocolate molasses



Information Chart

2010 Montemaggiore Syrah	2009 Montemaggiore Syrah	2008 Montemaggiore Syrah	Commonalities
<p>Growing Season</p> <p>Overall: cool but with average yields</p> <p>Spring: cold and wet leading to late bud break. Decent fruit set.</p> <p>Summer: unusually cool, 5-10°F below normal. Heat spikes in Aug and Sept but we were unaffected.</p> <p>Harvest: a bit late, very compact timeframe because all grapes were ripe at same time. Average yields.</p>	<p>Growing Season</p> <p>Overall: picture-perfect with somewhat increased yields</p> <p>Spring: dry and mild, thus excellent pollination and fruit set.</p> <p>Summer: warm, but not too hot</p> <p>Harvest: on-time start, compact due to impending rain, which we avoided. Good yields.</p>	<p>Growing Season</p> <p>Overall: somewhat difficult and low-yielding</p> <p>Spring: very dry, bud break two weeks early. Hot spells with large temperature swings thus poor pollination and fruit set.</p> <p>Summer: mild but with hot spells in August.</p> <p>Harvest: very early start, regular length, early finish. No rain. Exceptionally small berries and low yields.</p>	<p>Producer: Montemaggiore Winemaker: Lise Ciolino Winegrower: Vincent Ciolino Wine: Paolo's Vineyard Syrah Blend: 100% Syrah Region: Dry Creek Valley, Sonoma County, California</p> <p>Vineyard</p> <p>Soils: rocky, schist, well-draining Elevation: ~750ft, steep slope Aspect: southeast to northeast Trellising: vertical shoot position Pruning: cane pruned Farming: organic & biodynamic Harvest: by hand</p>
<p>Wine</p> <p>Avg Sugar at Harvest: 24.4 Brix Yield: 2.25 tons / acre Alcohol: 14.80% pH: 3.85 Cooperage: 36% new French oak Harvest Date: Oct 12-17, 2008 Bottling Date: April 2012</p>	<p>Wine</p> <p>Avg Sugar at Harvest: 24.4 Brix Yield: 2.54 tons / acre Alcohol: 14.80% pH: 3.60 Cooperage: 37% new French oak Harvest Date: Sep 29-Oct 10, 2009 Bottling Date: April 2011</p>	<p>Wine</p> <p>Avg Sugar at Harvest: 25.6 Brix Yield: 1.86 tons / acre Alcohol: 14.60% pH: 3.92 Cooperage: 27% new French oak Harvest Date: Sep 6-Oct 8, 2008 Bottling Date: March 2010</p>	<p>Winemaking</p> <p>Cold Soak: 3-4 days Fermentation: inoculated with yeast, 10-14 days in length, open-top stainless steel tanks Press: at dryness, with stainless steel basket press Aging: 18-19 months on the lees in French oak barrels</p>